



Winter Rainbow Roasted Vegetables with Quinoa

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups Brussels sprouts, trimmed and halved
1 small butternut squash, peeled and cubed
3 cups purple potatoes, quartered or cubed, depending on size
olive oil
coarse salt
pepper
2 cups of water or vegetable stock
1 cup quinoa, rinsed
salt

Instructions

1. Preheat oven to 400 degrees. Chop all vegetables and place on a baking sheet or large cast iron pan in a single layer. (cast iron is ideal)
2. Drizzle with a generous amount of olive oil, sprinkle with salt & freshly ground pepper and toss to evenly coat.
3. Roast for 30-40 minutes until tender and crisp.
4. While the vegetables are roasting, bring the water or stock to a boil in a small pot with a lid. Add the rinsed quinoa and a pinch of salt.
5. Cover and cook for 15 minutes or until all water is absorbed. Fluff with a fork before serving.
6. Serve the roasted vegetables over a large bed of quinoa.
