INGREDIENTS

- olive oil
- 3 red beets
- 2 orange sweet potatoes
- 6 yellow carrots
- 6-10 small blue potatoes
- 1/2 head red cabbage (purple color)
- 1 lb Brussels sprouts
- 1/2 cup tahini
- 3 Tbsp maple syrup
- 3 Tbsp lemon juice
- salt to taste
- water to thin

METHOD

Preheat oven to 400. Peel and chop beets, sweet potatoes, carrots, and potatoes into bite-size pieces. Toss with olive oil and salt, put on baking tray, and bake for 25 minutes or until tender.

Slice the cabbage thinly. Cut Brussels sprouts in half. Toss these with olive oil and salt, and add to another baking tray. Bake for 15-20 minutes.

Combine tahini, maple syrup, lemon juice, and salt. Add water a teaspoon at a time until sauce is at desired consistency. Drizzle sauce over roasted veggies and enjoy.