

Chef Bal's Roasted Vegetables with Turmeric Tahini Sauce



Ingredients

Roasted Vegetables

- 2 large Golden Beets
- 1 Yam
- 4 Carrots
- 2 Medium Potatoes
- 2 TBSP oil
- Salt and Pepper to taste

Turmeric Tahini Sauce

- 1/2 cup sesame seeds
- 1/2 cup cashews
- 2 garlic cloves
- Juice of 1 lemon
- 1/2 tsp cumin seeds
- 1/2 tsp turmeric
- 1/4 tsp smoked paprika
- 1/4 cup of olive oil
- Salt and Pepper to taste

Directions

Roasted Vegetables

Preheat the oven to 400 Degrees.

Peel and cube all the vegetables. Place them on a baking tray. Top with oil, salt, and pepper. Bake for 40 minutes.

Turmeric Tahini Sauce

Place all the ingredients in a small food processor. Mix it until it turns into a paste.

In a large bowl, place the roasted vegetables in the center. Place 1 TBSP on the Turmeric Tahini sauce on the side. Top with toasted pumpkin seeds and herbs (optional).