

ROASTED WINTER VEGETABLES WITH MISO-LIME DRESSING

(adapted from Chucrute com Salsicha)

8 ounces Brussels sprouts, trimmed and halved lengthwise
1 medium sweet potato, peeled, cut in 1/2-inch cubes
1 medium head of cauliflower, cut into bite-size pieces
1 tablespoon olive oil *(I needed to use a little more)*
1/4 teaspoon salt
2 tablespoons lime juice
2 teaspoons yellow miso paste
2 tablespoons walnut oil
Black pepper

Preheat oven to 400°F.

Place sweet potato and cauliflower pieces on a large bowl. Place Brussels sprouts in a separate bowl. Drizzle all veggies with olive oil, sprinkle with salt and toss to thoroughly coat. Add the sweet potato and cauliflower to a baking sheet and roast, moving them every once in a while. Total roasting time for sweet potato and cauliflower will be about 25 minutes. After they have been in the oven for 10 minutes, add the Brussels sprouts.

Meanwhile, in a small bowl whisk together the lime juice and miso paste until smooth. Slowly drizzle in the walnut oil, whisking constantly, until thoroughly combined.

Place the roasted vegetables in a large bowl, pour in the dressing and toss to coat. Adjust seasoning. Serve warm or at room temperature.