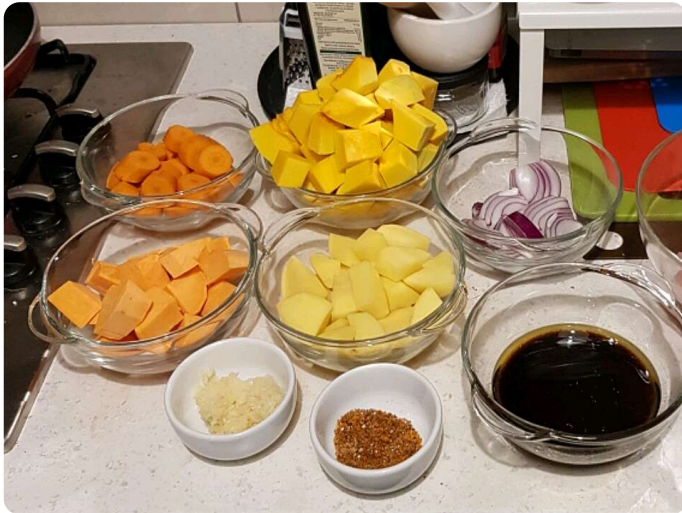


Roasted Pumpkin with Root Vegetables and Broccoli

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

5

Description

This is a great and hearty seasonal vegetable dish which can be used as a side dish or as an entire meal. The blend of seasoning adds a little spice and sweet. I came up with this recipe on a Sunday evening when I had 1 unused sweet potato, 1 unused redskin potato, and unused leftover pumpkin from the pumpkin butter recipe I found here on Allrecipes, which is great by the way. This recipe would make a great side dish for Thanksgiving.

Ingredients

- - non-stick cooking spray - 1 pound fresh pumpkin
- peeled and cut into 1-inch chunks - 1 head broccoli
- cut into small pieces - 1 red beet
- peeled and cut into 1-inch chunks - 1 sweet onion
- chopped - 1 sweet potato
- cut into 1-inch chunks - 1 red potato
- cut into 1-inch chunks - 3 tablespoons olive oil - 2 tablespoons balsamic vinegar - 2 tablespoons honey - 1 tablespoon minced garlic
- or more to taste - 2 teaspoons ground black pepper - 1 teaspoon ground cloves - ½ teaspoon ground allspice - ½ teaspoon sea salt

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Prepared a baking sheet with non-stick cooking spray. Combine pumpkin
2. broccoli
3. beet
4. onion
5. sweet potato
6. and red potato in a large bowl. Whisk olive oil
7. balsamic vinegar
8. honey
9. garlic
10. pepper
11. cloves
12. allspice
13. and sea salt together in a small bowl; pour over the vegetable mixture and toss to coat. Spread onto prepared baking sheet in a single layer. Bake in preheated oven until all vegetables are tender
14. about 35 minutes.