

SUMAC-ROASTED VEGGIES W/ TAHINI YOGURT | V & GF

you could use this sauce in so many applications, but my favorite for this time of year is to brighten up roasted winter vegetables. there's a good bit of punch and tang in the sauce, so it's the perfect thing enliven winter meals (especially late winter meals). i used baby potatoes, red onion, and a mix of broccoli and romanesco, but feel free to use your preferred assortment of vegetable, you really can't go wrong.

here are my favorite brands of dairy free yogurt to use here:

- [kite hill greek style](#) (unsweetened)
- [culina plain & simple](#)
- [so delicious unsweetened coconut yogurt](#)

| serves 4 |

tahini yogurt

- 1/3 cup tahini
- 3/4 cup plant-based unsweetened plain yogurt (preferably greek-style)
- 1-2 tablespoons fresh lemon juice
- 1 clove garlic, grated on a microplane
- salt
- water to thin

sumac-roasted veggies

- 1 lb. new potatoes or fingerling potatoes, cut into 1-inch pieces
- 1 red onion, cut into 1/2-inch wedges
- 3 tablespoons avocado oil, divided
- 3 teaspoons ground sumac
- salt & fresh ground pepper
- 1 head broccoli or romanesco (or 1/2 broccoli, half romanesco), cut into bite size pieces
- 1 tablespoon finely chopped mint
- 1 tablespoon finely chopped parsley
- crumbled vegan feta or mozzarella, to top

METHOD

1. make the tahini-yogurt. in a large bowl, whisk together the tahini, yogurt, 1 tablespoon lemon juice, garlic, a few pinches salt, a few grinds of pepper, and 1

tablespoon water. taste and add more lemon juice, salt, and water if needed. (if you're looking to smear the bowl with the yogurt sauce, then i would suggest not adding as much water, you want it thick enough for it not to run down the sides of the bowl.) pour the sauce into a lidded jar or container and store in the fridge for up to 1 week.

2. roast the veggies. preheat oven to 400°F, and line baking sheet with parchment paper. in a large mixing bowl, combine the potatoes and onions with 1 1/2 tablespoons oil, 1 1/2 teaspoons sumac, and a fat pinches of salt. toss together until everything is even combined. spread the veggies out evenly into the baking sheet and bake for 35-40 minutes (the potatoes will be lightly golden). while the potatoes and onion are cooking, add the broccoli or romanescos to your mixing bowl, and add the remaining 1 1/2 tablespoons oil, 1 1/2 teaspoons sumac, and another good pinch of salt. toss it all together until combined. pull the potatoes from the oven, and add the broccoli (or romanescos) to the tray. roast for another 8-10 minutes, until the broccoli (or romanescos) is tender; and the potatoes and onions are lightly browned and edges are crisp.
3. let the veggies cool slightly while you prepare your bowl. if you're smearing your bowl with sauce (alternatively, you could serve the roasted veggies with a side of sauce), add half the sauce to a large shallow bowl, and use a large spoon to spread the sauce into the bottom and sides of the bowl. add the veggies to the center. top with the chopped mint, chopped parsley, and crumbled vegan cheese (if using).