



Sweet Heat Roasted Veggies

Ingredients:

- 1 rutabaga, peeled and cut into 1-inch cubes
- 1 parsnip, peeled and cut into 1-inch cubes
- 2 cups Brussel sprouts, cut in half
- 2 carrots, peeled and cut into 1-inch pieces on the bias
- 4 cloves garlic, cut in half
- 1/2 red bell pepper cut into 1-inch pieces
- 2 cups cauliflower pieces
- 1 zucchini cut in large pieces
- 4 tablespoons olive oil
- Salt and pepper
- Turmeric
- 2-3 tablespoons Keli's Pele's Fire Sriracha Teriyaki

Directions:

1. Preheat oven to 375 degrees
2. Spread (rutabaga, parsnips, brussel sprouts, carrots, and garlic) on a rimmed baking sheet
3. Toss with the olive oil
4. Season with salt , pepper, and tumeric, toss to coat
5. Roast the veggies stirring once or twice, about 20 minutes or until carrots start to get tender.
6. Stir in remaining veggies (bell peppers, cauliflower, and zucchini)
7. Drizzle with Sriracha Teriyaki, toss for a sweet kick of heat
8. Cook another 15 to 20 minutes until cauliflower is fork tender but not mushy.

