



AN OFFERING OF
BAKE AUSTIN

Roasted Vegetables with Quinoa and tahini dressing

Ingredients:

For the roasted vegetables:

- 3 cups of your choice of vegetables (such as bell peppers, carrots, sweet potatoes, zucchini, eggplant, and tomatoes)
- 1 tablespoon olive oil
- Salt and pepper, to taste

For the quinoa:

- 1 cup quinoa
- 2 cups water

For the tahini dressing:

- 2 tablespoons tahini
- 2 tablespoons lemon juice
- 1 clove garlic, minced
- 1/4 cup water
- Salt and pepper, to taste

Instructions:

1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Cut the vegetables into bite-sized pieces and place them on the prepared baking sheet. Drizzle with olive oil and season with salt and pepper.
3. Roast the vegetables for 20-25 minutes, or until they are tender and caramelized.
4. While the vegetables are roasting, prepare the quinoa according to the package instructions.
5. In a small bowl, whisk together the tahini, lemon juice, garlic, water, salt, and pepper to make the tahini dressing.
6. When the vegetables and quinoa are ready, divide them between bowls and drizzle with the tahini dressing. Serve hot and enjoy!