



Roasted Winter Vegetable Mashed Bowl

Simple Recipe Butter Mashed Skin-On potatoes topped with roasted carrots, acorn squash, Brussel sprouts and broccoli drizzled with savory leek gravy and cranberry sauce. This is a delicious and hearty vegetarian dish.

INGREDIENTS

- 1 pouch Lamb's Supreme Butter Mashed (M0155)
- 3 lbs. (1.4 kg) acorn squash, sliced into ½ in. (13 mm) pieces
- 6 lbs. (2.9 kg) carrots, sliced into 2 in. (5 cm) pieces
- 3 lbs. (1.4 kg) Brussel sprouts, but in half
- 1/3 cup (40 g) brown sugar
- 1/2 cup (120 mL) olive oil
- Salt & pepper to taste
- 3 lbs. (1.4 kg) broccoli florets
- 2 garlic cloves, minced
- 12 oz. (360 g) leeks, thinly sliced
- 8 oz. (227 g) butter
- 4 oz. (120 g) flour
- 6 oz. (180 mL) vegetable stock
- 4 oz. (120 mL) cranberry sauce

DIRECTIONS

1. Prepare one pouch of Lamb's Supreme® Butter Mashed Skin-On potatoes (M0155) according to manufacturer's directions.
2. Toss acorn squash and carrots in olive oil, brown sugar, salt and pepper, then place on a large sheet pan.
3. Toss broccoli with garlic, salt and pepper and add to sheet pan.
4. Roast vegetables at 425° F (218° C) for 20-25 minutes, until browned.
5. Meanwhile, in a saucepan, on medium heat, melt 4 oz. (113 g) of butter with leeks and cook until transparent.
6. In a separate saucepan, make a roux with the remaining butter and flour.
7. Add vegetable stock to leeks and blend with an immersion blender.
8. Add roux until thick.
9. Plate each serving with 8 oz. (240 g) of Lamb -Supreme® Butter Mashed Skin-On potatoes, 6 oz. (180 g) of roasted veggies, 3 oz. (90 mL) of gravy drizzled and 2 oz. (60 mL) of cranberry sauce

DIRECTIONS

Yield

8-10 portions