



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.

DIRECTIONS

Prepare one pouch of Lamb's Supreme® Butter Mashed Skin-On potatoes (M0155) according to manufacturer's directions.

Toss acorn squash and carrots in olive oil, brown sugar, salt and pepper, then place on a large sheet pan.

Toss broccoli with garlic, salt and pepper and add to sheet pan.

Roast vegetables at 425° F for 20-25 minutes, until browned.

Meanwhile, in a saucepan, on medium heat, melt 4 oz. of butter with leeks and cook until transparent.

In a separate saucepan, make a roux with the remaining butter and flour.

Add vegetable stock to leeks and blend with an immersion blender.

Add roux until thick.

Plate each serving with 8 oz. of Lamb -Supreme® Butter Mashed Skin-On potatoes, 6 oz. of roasted veggies, 3 oz. of gravy drizzled and 2 oz. of cranberry sauce

YIELD

8-10 portions

INGREDIENTS

1 pouch Lamb's Supreme Butter Mashed (M0155)

3 lbs. acorn squash, sliced into ½ in. pieces

6 lbs. carrots, sliced into 2 in. pieces

3 lbs. Brussel sprouts, but in half

1/3 cup brown sugar

1/2 cup olive oil

Salt & pepper to taste

3 lbs. broccoli florets

2 garlic cloves, minced

12 oz. leeks, thinly sliced

8 oz. butter

4 oz. flour

6 oz. vegetable stock

4 oz. cranberry sauce