



## 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® Red Skin Mashed (M22)
- 3 lbs. acorn squash, sliced into ½ in. pieces
- 6 lbs. carrots, sliced into 2 in. pieces
- 3 lbs. Brussel sprouts, cut 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

### DIRECTIONS

Prepare one pouch of Lamb's Supreme® Red Skin Mashed (M22) 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's Supreme® Red Skin Mashed potatoes, 6 oz. of roasted veggies, 3 oz. of gravy drizzled and 2 oz. of cranberry sauce

### Yield

8-10 portions