



ROASTED WINTER VEGETABLE SALAD

Serves 20

3 Butternut Squash (peeled and diced)	3 Acorn Squash (peeled and diced)
8 Carrots	3 Cloves Garlic (crushed)
3 Parsnips	3 Eggplant
3 Zuchinni	4 Sweet Potatoes (peeled)
Course Sea Salt	4 Yams (peeled)
Brown Sugar	Sambal Oleck Sauce (spicy)

1. Wash and peel squash, sweet potatoes, yams and parsnips.
2. Wash carrots, eggplants and zuchinni.
3. Chop all vegetables into large bite size pieces.
4. Place in large bowl.
5. Sprinkle crushed garlic over mixture.
6. Sprinkle with course sea salt, brown sugar and samoleck sauce.
7. Toss.
8. Line baking sheet with parchment paper or foil.
9. Pour mixture onto baking sheets and bake at 400 for 60 minutes. Check every 15 minutes and turn over.