

# Roasted Green Vegetables with Tahini Miso Sauce

Recipe By Erin Grunstein



Cooking and Prep:  25  
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Vegan,  
Paleo, Pescetarian, Gluten  
Free, Low Carb, Sugar Free

This dressing takes simple roast vegetables to a new level of yum! You can use other vegetables, such as brussels sprouts and green beans.

## Ingredients (13)

### Vegetables

- 1 bunch asparagus
- 1 cup sugar snap peas
- 1 head of broccoli, cut into florets
- a few tablespoons good quality olive oil, such as [Bartenura Extra-Virgin Olive Oil](#)
- salt
- black pepper

## Sauce

- 1 tablespoon **Mighty Sesame Tahini**
  - 1 tablespoon miso paste
  - 1 tablespoon chopped fresh mint
  - 1 teaspoon chopped fresh ginger
  - juice of 1/2 lemon
  - water, to thin
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## Garnish

- toasted sesame seeds
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## Start Cooking

### Prepare the Roasted Vegetables

1. Preheat oven to 400 degrees Fahrenheit.
2. Season vegetables with some olive oil, salt and pepper.
3. Roast your green vegetables - I roasted the broccoli for 20 minutes and asparagus and snap peas for 10 minutes.
4. Mix all ingredients for the sauce. Serve vegetables topped with sauce.
5. Garnish with toasted sesame seeds.