**Roasted Veggie Bowl with Pesto (GF, V)**

Serves 2

2 large Red Potatoes, chopped

1 Fennel Bulb, sliced

2 large Carrots chopped

1 large Leek, chopped

1 TBL Coconut Oil

Sea Salt and Black Pepper to taste

1 heaping TBL Pumpkin Seed Pesto (Recipe below)

Preheat oven to 400 degrees F.

Spread red potatoes, fennel, carrots, and leek on a baking tray. Coat with coconut oil, sea salt and black pepper. Bake for about 20 minutes until the vegetables are browned and tender.

When the vegetables are done, serve in a bowl and toss with pesto.

**Pumpkin Seed Pesto**

2 cups fresh Basil leaves

½ cup Pumpkin Seeds, soaked and drained

1 Garlic clove

Juice of 1 Lemon

½ Cup extra virgin Olive Oil

Sea Salt and Black Pepper to taste

Combine all ingredients in a high speed blender or food processor. Blend until smooth. Store refrigerated in an airtight container for 7-10 days.