

Mexican Roasted Vegetables

Ingredients:

2 large Parsnips, peeled and chopped
½ pound Calabaza, chopped (also known as pumpkin or a butternut squash)
2 TBL Extra Virgin Olive Oil
1 TBL Chili Powder
12 TBL Sweet Paprika
1 tsp ground Cumin
1 tsp Garlic Powder
1 tsp Oregano
¼ tsp Sea Salt
¼ tsp Red Chili Flakes (optional)

Directions:

Preheat oven to 425 degrees.

Place parsnips and calabaza into a roasting pan. Add the extra virgin olive oil, chili powder, sweet paprika, ground cumin, garlic powder, oregano, sea salt and red chili flakes to the vegetables. Toss until well coated. Place in the oven for 40 to 45 minutes.

Serving suggestion: Serve the warm vegetables inside collard green or romaine lettuce leaf. Top with sautéed onions and peppers, fresh guacamole and salsa.