

INGREDIENTS:

- 1 head of cauliflower, cut into florets
- 2 bunches of carrots, sliced lengthwise
- 1 yellow onion, sliced
- 6 tbsp of olive oil, divided
- freshly cracked black pepper
- 2 tbsp of sherry vinegar
- ½ tbsp of maple syrup
- 1 tsp of Dijon mustard
- ½ tbsp of grated lemon zest
- 1 tbsp of chopped parsley (optional)



Vinaigrette roasted vegetables

Instructions

1. Preheat the oven to 425 °F. Line a baking sheet with parchment paper and arrange the vegetables.
2. Coat with 2 tbsp of olive oil and season with freshly cracked black pepper. Roast 30 minutes until tender.
3. To make the vinaigrette, whisk together remaining olive oil, vinegar, maple syrup, mustard, lemon zest, and parsley.
4. Once vegetables are fully cooked and slightly cooled, drizzle vinaigrette over the top, and toss to coat.
5. Finish with additional lemon zest and parsley, if desired.