

# Roasted Vegetables with Tahini, Lemon & Za'atar



## INGREDIENTS

### FOR THE VEGETABLES:

- a mix of the saddest vegetables you can find at the market: cabbage, carrots, parsnips are all great options; onions, sweet potatoes, butternut squash, cauliflower, broccoli — anything, really — could work here
- olive oil
- kosher salt
- freshly cracked black pepper

***For the tahini sauce:***

- 3 Tbsp. olive oil
- 3 Tbsp. tahini
- 1½ Tbsp. lemon juice (about ½ a lemon)
- 2 Tbsp. water
- ¼ teaspoon kosher salt
- 1 to 2 cloves garlic, crushed
- 1 teaspoon maple syrup, optional

***For finishing:***

- za'atar (to taste)
- nice sea salt (like Maldon)
- freshly ground black pepper

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**INSTRUCTIONS**

1. Preheat the oven to 450°F.
2. Peel vegetables if appropriate. Cut them into uniform pieces — sticks or cubes or whatever you like. Cut cabbage into wedges keeping the core intact if possible.
3. Spread vegetables onto a sheetpan. Season with salt and pepper to taste. Drizzle with olive oil (2 to 3 tablespoons should do it) to coat. Toss gently, then spread in an even layer. Roast for 20 minutes. Check, and give them a stir if you wish. Roast for another 15 to 20 minutes or until nicely caramelized. Note: If your cabbage is getting too brown, you can always remove it after 30 minutes or so, then return the pan to the oven to allow the carrots and parsnips or whatever else you are roasting finish cooking.
4. Meanwhile, make the dressing: In a small bowl, stir together the olive oil, tahini (being sure to stir the tahini itself first to make sure it is emulsified), lemon juice, water, salt, and garlic. Taste. Add the maple syrup, if desired. (I like this dressing with a touch of sweetness.) Taste. Adjust with more salt, if necessary, and thin out

with more water if necessary, too — the sauce should be pourable or the consistency of a traditional dressing.

5. Transfer roasted vegetables to a platter. Taste one. Sprinkle vegetables with a pinch of nice salt if necessary and more pepper if desired. Spoon dressing ovetop — depending how many vegetables you made, you likely won't need all of the dressing. Sprinkle za'atar to taste ovetop if using.