

# Roasted Vegetable Mélange with Quinoa

*Serves 4:*

## Ingredients

2 large carrots  
1 large turnip  
1 acorn squash  
1 small fennel, tops removed  
1 celery root  
1/2 pound asparagus  
extra virgin olive oil  
kosher salt and freshly ground black pepper  
several sprigs of thyme, rosemary, and/or marjoram

## Quinoa:

1 large shallot  
1 tablespoon olive oil  
1 cup quinoa  
2 cups chicken, vegetable broth or water  
kosher salt and freshly ground black pepper

minced rosemary for garnish  
fleur de sel for garnish  
extra virgin olive oil or truffle oil for garnish

## Preparation

Preheat the oven to 400 degrees.

Chop all vegetables roughly the same size to cook evenly.

Begin by peeling and chopping carrots and turnip into 2 inch chunks.

Slice acorn squash in half lengthwise and remove the seeds.

Using a peeler, remove the skin and chop.

Core the center of fennel and chop.

Use a sharp knife to remove the outer layer of the celery root; chop into 2 inch pieces.

Toss vegetables with extra virgin olive oil until coated and season with salt and ground black pepper.

Spread veggies out on a baking sheet and tuck in sprigs of herbs like thyme, rosemary or marjoram.

Place the baking sheet into the oven to roast, tossing the vegetables midway, for about 35 minutes.

Remove woody stems of asparagus and cut into 2 inch pieces.

Toss with olive oil and season.

Add to baking sheet and continue roasting for 10 more minutes, or until veggies are tender.

Prepare the quinoa: heat a tablespoon of olive oil in a 2 quart saucepan over medium heat.

Mince a large shallot and sauté until translucent.

Add quinoa to saucepan and stir to coat with oil.

Pour in chicken broth, vegetable broth or water.

Bring the mixture to a boil and reduce heat.

Cover and let simmer for 15 minutes, until the liquid is absorbed and the quinoa is cooked.

Season with kosher salt and freshly ground black pepper.

Serve a generous helping of quinoa in the bottom of a shallow bowl.

Top with roasted vegetables and garnish with minced rosemary leaves.

Finish with fleur de sel, and a drizzle of best quality extra virgin olive oil, or truffle oil.

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