 **Roasted Veggie & Quinoa Salad**

*Serves 6*

**Ingredients**

2 Medium sweet potatoes

1 head cauliflower

1 tsp ground cumin

1 tsp ground turmeric

1.5 cups cooked quinoa (about ¾ cup uncooked)

1.5 cups cooked lentils

3 cups kale, chopped

Olive Oil

Salt and pepper

Dressing

4 tbsp tahini

1 tbsp balsamic vinegar

4 tbsp hot water

½ tsp garlic powder

**Directions**

1. Preheat oven to 400 degrees F.
2. Toss sweet potatoes in olive oil (1-2tbsp), salt and pepper. Roast for about 10 minutes.
3. Toss cauliflower in 1 tbsp olive oil, cumin, turmeric, salt, and pepper. Add to sweet potatoes and roast everything for 20 minutes.
4. Massage kale with a little olive oil to soften. Mix cooked quinoa and lentils together with kale. Add roasted veggies once cooked and slightly cooled.
5. Whisk together dressing ingredients then pour over salad and toss!
6. Top with sunflower seeds, chia seeds, or pumpkin seeds if desired for some crunch!

**Nutrition**

*332 cals, 33g C, 14g P, 12g F*