

## HOLIDAY HARVEST



### **Ingredients (makes 12-15 servings):**

- 8 medium-sized potatoes of different types (russet, Yukon gold, sweet, yam, etc)
- 1 Kabocha (Japanese winter squash)
- 2 medium onions
- 2 cloves of garlic
- 4-5 Tbsp olive oil
- 2 Tbsp seasoning salt
- 1-2 Tbsp pepper
- 2 Tbsp dried dill
- 1 tsp garlic salt
- 1 Tbsp fresh rosemary
- A couple strings of fresh rosemary

### **Directions:**

Chop the potatoes into 1.5-2 inch chunks. Cut the kabocha in half, remove the inside seeds, and chop into similar-sized chunks.

Remove the onions' outer skin, cut into chunks, and separate the onion layers. Smash the cloves of garlic, remove the skin, and mince. Place chopped ingredients into a deep mixing bowl.

Mix the seasoning salt, pepper, dill, rosemary, and garlic salt with olive oil in a small bowl. Pour the seasoning into the deep mixing bowl and use hands to mix everything evenly.

Transfer everything to a greased baking pan. Place the strings of rosemary on top. Bake at 400°F for 45 minutes until crispy and golden.

C = cup, tsp = teaspoon, Tbsp = tablespoon

brought to you by [www.veganlosangeles.com](http://www.veganlosangeles.com)