



FINCH + FENNEL

Roasted Root Vegetables

DRESSING INGREDIENTS:

- ½ c F+F Champagne Honey Mustard
- ¼ c F+F Hot Pepper Jelly
- ¼ c Olive Oil
- 2 Garlic Cloves, grated or chopped

ROOT VEGETABLES:

- 5-10 Radishes
- 3-5 Carrots
- 1-2 Leeks
- 1-2 Fennel Bulbs



DIRECTIONS:

1. Preheat the oven to 375°F.
2. Whisk together F+F Champagne Honey Mustard, F+F Hot Pepper Jelly, olive oil, and grated garlic, for the dressing.
3. Cut up all root vegetables, peeling & keeping sizes mainly the same, so they cook evenly.
4. Toss vegetables in a bowl with half of the mustard dressing.
5. Transfer to a baking dish & roast at 375°F for 20-35 minutes.
6. Remove from oven, once done. Drizzle with remaining dressing, and serve.

Enjoy!

