



Roasted Root Vegetables with Hazelnuts, Chèvre and Cranberry Vinaigrette

Recipe developed by PCC Cooks Chef Lynne Vea

Serves 4

This is a beautiful presentation for a light lunch or as the first course to a cozy dinner. Use any of the myriad of beautiful root vegetables that you love in this dish!

For the root vegetables:

3 Dungeness or other sweet carrots
2 parsnips, peeled
1 turnip, peeled
1 red beet, peeled
1 medium yam, peeled
1/2 cup hazelnuts
2 tablespoons extra-virgin olive oil
Salt and pepper to taste

Preheat oven to 400° F. Coarsely cut all the vegetables into 3/4-inch squares and toss them in the olive oil. Season generously with salt and pepper. Spread the mixture in a single layer on a sheet pan. (Note: You may toss and cook the beets separately, if you like, since they tend to dye the other vegetables bright pink.)

Roast the vegetables for 20 minutes. Add the hazelnuts to the vegetable mixture and continue roasting for 5 to 8 minutes longer or until the yams are fork tender and the mixture is caramelized around the edges.

To serve: Place a round of chèvre in the center of each plate and scatter the vegetables and hazelnuts around. Drizzle with some of the cranberry vinaigrette.

For the Cranberry Vinaigrette (makes about 2 cups)

1 cup fresh cranberries
1 tablespoon fresh minced ginger
1/2 cup maple syrup
1/2 cup orange juice
1/4 cup balsamic vinegar
1 cup extra-virgin olive oil
Salt and freshly cracked pepper to taste

Place the cranberries in a small pot with the ginger, maple syrup, orange juice and balsamic vinegar. Boil until the berries pop. Place them in a blender or food processor and puree. With the blade running, add the oil in a thin stream. Add a little extra orange juice if the mixture is too thick. Season with the salt and pepper.