

Roasted root vegetables with chermoula

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Here, a medley of root vegetables and winter squash are roasted with chermoula (also spelled charmoula), a quintessential Moroccan spice combination.

(Any combination will work in this dish; start with about 12 cups of peeled vegetable pieces.)

Be sure to peel turnips well; their skin is thicker and more fibrous than other root vegetables.

Ingredients (serves 6)

- ¼ cup extra-virgin olive oil
- 3 cloves garlic, minced
- 2 tsp paprika, preferably sweet Hungarian
- 2 tsp ground cumin
- 1 tsp salt
- 1 medium baking potato, peeled and cut into 2 cm chunks
- 1 medium sweet potato, peeled and cut into 2 cm chunks
- 1 medium turnip, peeled and cut into 2 cm chunks
- 1 medium rutabaga (Swedish turnip), peeled and cut into 2 cm chunks
- 2 medium carrots, cut into 1½ slices

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- 250 g peeled and seeded butternut [pumpkin](#), cut into 2 cm chunks (see Shopping Tip)

Method

Preheat oven to 220°C.

Place oil, garlic, paprika, cumin and salt in a food processor or blender and pulse or blend until smooth.

Place potato, sweet potato, turnip, rutabaga, carrots and pumpkin in a roasting pan large enough to accommodate the pieces in a single layer. Toss with the spiced oil mixture until well combined.

Roast the vegetables, stirring once or twice, until tender, 45 to 50 minutes.

Recipe by Kitty Morse

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