

Roasted Harvest Vegetables with Walnut Topping

Filling:

5 leeks, rinsed and sliced thinly
3 large sweet potatoes or yams, peeled and cut into 1 inch pieces
1 1-lb. butternut squash, peeled, seeded and cut into 1 inch pieces
1 7-oz. can chestnuts, drained
1 teaspoon dried sage
1 teaspoon dried marjoram
Salt and pepper, to taste
1 tablespoon olive oil
1 cup low sodium, fat free vegetable broth

Topping:

1/2 cup freshly grated parmesan cheese
1/2 cup walnuts coarsely chopped
1/2 cup dried breadcrumbs, made with *Multi Grain**, *Hunger Filler** or *Right Wheat Bread**.

1 tablespoon olive oil
Freshly ground black pepper

- Preheat oven to 400°. Combine all vegetables, chestnuts, sage, marjoram, salt and pepper in a large roasting pan. Drizzle with olive oil and toss gently to coat. Roast for 40-45 minutes, stirring once or twice, or until vegetables are tender and browned. Remove from oven.
- Stir in broth. Transfer mixture to a 9x13-inch baking dish lightly coated with cooking spray.
- In a medium bowl, combine all topping ingredients. Sprinkle over vegetables. Bake for 30 minutes or until filling is hot.

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