

ROASTED BRUSSELS SPROUTS, CAULIFLOWER, AND BUTTERNUT SQUASH WITH NASOYA TOFUBAKED TERIYAKI

Yield: 8 Portions

Ingredients	Amounts
<i>Roasted Vegetables</i>	
Brussels sprouts, cut in half	1 lb.
Cauliflower, cut into florets	1 lb.
Butternut Squash, cut in ½" cubes	1 lb.
Canola oil	½ cup
Garlic, mashed to a paste	1 Tbsp.
Togarashi	1 ½ tsp.
Salt	as needed
Ground black pepper	as needed
<i>Lemon Soy Vinaigrette</i>	
Shallots, brunoise	1 Tbsp.
Salt	a pinch
Lemon juice	¼ cup
Soy sauce	1 Tbsp.
Canola oil	3 Tbsp.
Sesame oil	1 Tbsp.
Nasoya TofuBaked Teriyaki, cut in cubes	14 oz.
Pine nuts, toasted, reserve 1 tablespoon for garnish	¼ cup
Green onions, sliced	¼ cup
Cilantro leaves	¼ cup plus extra for garnish

Method

1. Preheat oven to 400°F.
2. *For the Roasted Vegetables:* Place the Brussels sprouts, cauliflower, and squash in separate bowls. Toss each with oil, garlic, togarashi, salt, and pepper. Place in a single layer on a baking sheet. Place in the oven and roast for 20 to 25 minutes or until golden brown and cooked through.
3. *For the Lemon Vinaigrette:* Place the shallots in a small bowl. Season with a pinch of salt and add the lemon juice and soy sauce. Let macerate for 10 minutes. Stir in the oils. Season with salt and pepper.
4. Combine the cauliflower, Brussels sprouts, butternut squash, Nasoya TofuBaked Teriyaki, pine nuts, green onions and cilantro with the vinaigrette. Season with salt and pepper.
5. Place on a platter and enjoy.