

Roasted Vegetables with Burrata and Pomegranate

Prep: 10 min. | Cook: 25 min. | Total: 35 min. | Serves 6-8

A blend of savory veggies, citrus, and cream



Ingredients:

- 2 bunches Rainbow carrots
- 1 bunch Parsnips
- ¼ cup + 2 Tbsp. Murray's Italian EVOO
- 1 Tbsp. Sea salt
- ½ cup Pomegranate seeds
- 1 Lemon, zested
- 1 Tbsp. Dukkah or toasted sesame seeds
- ¼ cup Fresh parsley, chopped
- 2 ea. Murray's Burrata

Directions:

1. Heat oven to 400F.
2. Clean the carrots and parsnips and snip any green tops to discard.
3. Toss the root vegetables on a large baking sheet in olive oil and sea salt. Ensure each veggie is touching the pan's surface and that none are lying on top of one another.
4. Roast for 20-25 minutes until soft and browned.
5. Remove the veggies and layer on a large serving dish.
6. Drain the balls of burrata from their container and place atop the vegetables, tearing slightly to reveal the cheese's interior and allow it to ooze onto the vegetables.
7. Sprinkle pomegranate seeds atop the vegetables and burrata.
8. In a small bowl, mix together the remaining olive oil, lemon zest and dukkah. Pour over the vegetables.
9. Roughly chop the parsley and sprinkle atop to garnish. Serve.