

Miso Roasted Vegetable Recipe

The amounts of seasoning used may vary depending on the amount of vegetables you are roasting. This recipe works for about a half a pound of vegetables.

Ingredients:

- Use any of your favorite vegetables in this recipe such as:
 - Broccoli
 - Carrots
 - Squash
 - Chickpeas
 - Brussel Sprouts

Sauce Ingredients:

- 1 Tbsp Miso
- 1 Tbsp Olive Oil
- ½ Tbsp Soy Sauce
- ½ Tbsp Sugar
- 1 tsp Mirin
- Dash of chili pepper flakes

Directions

1. Preheat the oven to 400 degrees Fahrenheit.
2. Mix the sauce ingredients together in a large bowl.
3. Wash and cut your vegetables into their desired size.
4. Add the cut vegetables to the bowl with the sauce. Mix well until all the vegetables are well coated.
5. Transfer the vegetables onto a baking sheet lined with parchment paper. Bake for 30 minutes, or until desired doneness is reached, flipping vegetables halfway through.

Other Notes:

- The cook time may vary depending on the types of vegetables you are making.
- The amounts of each ingredient in the sauce can be adjusted to your taste.
- Other optional ingredients to add include
 - Garlic
 - Chili flakes
 - Sriracha
 - Sesame seeds