

DINNERLY



Vegan Roasted Veggie Quinoa Bowl with Tahini Sauce & Roasted Almonds



30min



2 Servings

Listen up. We are NOT playing around here. Really guys, this is major. We made you this ultra-healthy vegan quinoa bowl that's honestly, seriously craveable. How did we do it? We roasted sweet potatoes and kale over a bed of quinoa and smothered it all in a creamy-lemony-garlicky tahini sauce. And now, you can do it too. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 bunch curly kale
- 1 oz tahini ¹
- 1 lemon
- 1 oz salted almonds ²
- 3 oz white quinoa

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet
- small saucepan
- microplane or grater

ALLERGENS

Sesame (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 710kcal, Fat 40g, Carbs 65g, Protein 18g



1. Prep veggies

Preheat oven to 450°F with a rack in the upper third.

Cut **sweet potato** into 1-inch pieces.

Strip **kale leaves from stems**; chop leaves into bite-sized pieces. In a medium bowl, toss with **1 tablespoon each of oil and water**; season with **salt and pepper**.



2. Roast veggies

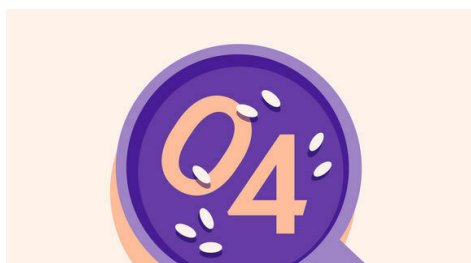
On a rimmed baking sheet, toss **sweet potatoes** with **1 tablespoon oil** and a **generous pinch each of salt and pepper**. Roast on upper oven rack, stirring once halfway through cooking time, until golden-brown and tender, about 15 minutes.

Carefully scatter **kale** on top of sweet potatoes. Roast until tender and lightly browned, about 5 minutes more.



3. Cook quinoa

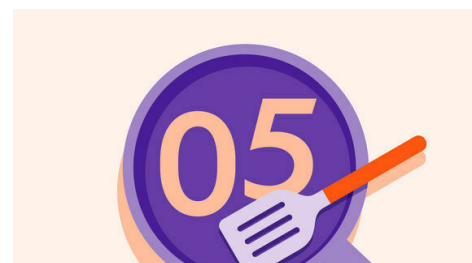
While **veggies** roast, in a small saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15–20 minutes. Remove from heat. Keep covered until ready to serve.



4. Make tahini sauce

In a small bowl, stir to combine **tahini** and **1 tablespoon oil**. Into same bowl, finely grate **¼ teaspoon garlic** and zest from **lemon**. Squeeze in **1 teaspoon lemon juice**. Stir in **1 teaspoon water at a time** until **sauce** is creamy and drizzles from a spoon; season to taste with **salt and pepper**.

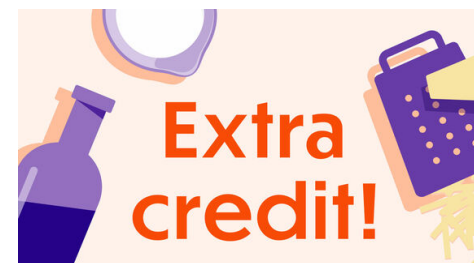
Cut **remaining lemon** into wedges.



5. Finish & serve

Roughly chop **almonds**.

Serve **quinoa** topped with **roasted veggies**. Drizzle **tahini sauce** and sprinkle **almonds** over top. Serve with **lemon wedges** for squeezing. Enjoy!



6. Take it up a notch!

For an extra hit of protein, add a fried or soft boiled egg to your bowl.