

This fall and winter baked vegetables dish is not only very tasty, but it's so pretty that it steals the limelight on any table, including the holiday table!

INGREDIENTS

*serves 3 as main dish,
or 6 as side dish*

1 onion, diced
8 oz crimini mushrooms,
diced
2 garlic cloves, crushed
4 potatoes, sliced into thin
rounds
2 sweet potatoes, sliced
into thin rounds
1 butternut squash, sliced
into thin half moons
olive oil
salt

*Note that since the size
of a squash and potatoes
vary greatly, I weigh the
2 sweet potatoes and take
about the same amount of
potatoes and butternut.*

FOR THE SAGE BUTTER:

1/4 cup vegan butter
(I use Miyoko's)
10-12 sage leaves, finely
chopped
pinch salt

DIRECTIONS

Preheat oven to 400F.

Put some olive oil in a pan, and cook the onion with a pinch salt over medium heat until soft. Add mushrooms and garlic. Cook 10 more minutes.

Transfer the mixture to a round (*) baking dish and spread evenly. (* It works also in a rectangular dish but you won't get the nice flower design at the end.)

Place the vegetables on top of the mushroom mixture in tight circles starting at the edge of the dish. Fill any gaps with smaller pieces. Season with salt and pepper and drizzle with olive oil. Cover with lid (or foil) and cook in oven for 35 minutes until vegetables begin to soften. Remove lid and cook for 40 more minutes until vegetables are very soft and golden.

In a small saucepan, melt the butter. Add chopped sage leaves and a pinch salt. Pour the sage butter on top of vegetables just before serving. Serve warm.