



MABS' LEGUMES ROTIS WITH FRESH CHEVRE

3 TB olive oil

3 TB MABS' ATOMIC MUSTARD, DIVIDED

1 1/2 tsp kosher salt

1 tsp fresh cracked pepper

1 butternut squash - peeled, seeded and cubed

2 cups cauliflower florets

1 cup lentils, rinsed

2 cups vegetable broth

1 TB apple cider vinegar

1 TB MABS'

3/4 cup fresh chevre, separated into spoonfuls

Preheat oven to 425 F. Mix oil, 2 TB Mabs', salt and pepper in large bowl; pour over vegetables and toss well. Place onto sprayed pan and roast, turning regularly for about 25 minutes or until softened. **Halfway through add another 1-2 TB Mabs' and toss.

Cook lentils in vegetable broth to just tender; drain remaining liquid.

Combine lentils, vegetables and spoonfuls of chevre gently.

In small bowl whisk vinegar and Mabs' and pour over.

Serve warm or at room temperature.

FROM THE KITCHEN OF 