

Moroccan-Spiced Roasted Vegetables

ingredients

- 4 or 5 shallots, halved (or quartered if large)
- 4 tablespoons olive oil
- 3 pounds butternut squash, peeled, seeded, and cut into 3/4-inch cubes
- 2 large red bell peppers, cut into 1/2-inch-thick strips
- 3 pounds sweet potatoes, peeled and cut into cubes
- 1 tablespoon coarse salt
- 4 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon ground cinnamon
- 1/2 stick unsalted butter, cut into bits

preparation

Preheat oven to 375°F. Toss shallots with 1 tablespoon oil and roast in a shallow baking pan in lower third of oven 25 minutes. Toss together squash, bell peppers, sweet potatoes, salt, cumin, coriander, cinnamon, and remaining 3 tablespoons oil. Add roasted shallots and divide between 2 large shallow (1-inch-deep) baking pans. Dot vegetables in each pan with half of butter and roast in upper and lower thirds of oven, stirring occasionally and switching position of pans halfway through roasting, until vegetables are tender, about 45 minutes total.

Cooks' note:

Vegetables may be roasted 1 day ahead, then cooled before chilling, covered. Reheat in a 350°F oven until hot, 15 to 20 minutes.