



Hay Day Kitchen

Winter Veggies



We're making Hay Day's Winter Veggies! The perfect heartwarming side dish for any festive winter dinner, and best enjoyed with family, friends, and neighbors!

We've prepared an easy recipe and a video, so you can follow along step-by-step to learn how to make these delicious seasonal vegetables.

Go ahead, give it a try!

And make sure to share your Winter Veggies using the hashtag #haydaykitchen !

 **YouTube** <https://youtu.be/iWT-XKOogk0>

Ingredients:

- 3 Small beetroots
- 3 Potatoes
- 2 Large Carrots (or 6 small carrots)
- 1 Butternut squash
- 1,5 Tbsp Honey
- ½ Tsp Salt
- 4 Tbsp Oil
- 1 Tsp Thyme
- 1,5 Tbsp Dijon mustard
- ½ Tsp Lemon Juice
- 1 Tsp Soy sauce
- 2 Tbsp Balsamic sauce
- 6-8 Skewer sticks



Prep time: 1 hour

Servings: For 2-4 people

Equipment: Wooden skewer sticks, grill or oven, baking paper, cutting board, knife, pastry brush

Method:

- To get started, soak the skewer sticks in water for 10 minutes.
- Then, preheat grill to medium heat, or heat your oven to 390°F/200°C.

- Now, it's time to wash and prepare your vegetables.
- Peel and cut beetroots in half.
- Peel butternut squash, remove the seeds and cut into wedges.
- Peel carrots.
- Cut potatoes in wedges. Leave the skin on or peel, if you desire.

- With the skewers, thread the vegetables through, alternating the veggies – carrot, potato, beetroot, butternut squash. Or arrange however you'd like.
- Brush skewers with oil before grilling or baking them.
- Cook skewers on preheated grill until tender (10-15 min) or in the oven for 20 minutes.

- For the dressing, measure honey, salt, oil, thyme, Dijon mustard, lemon juice, soy sauce and balsamic sauce in a bowl. Mix until combined.
- Brush the cooked and hot vegetable skewers with the dressing and enjoy!



How did your Winter Veggies turn out? We'd love to see!

Post it on social media, using the hashtag #haydaykitchen Or, submit a photo to our Fan Art Uploader: <https://supr.cl/HayDayArtUploader>