



## Plant Based Fall Pasta Salad

### Ingredients:

- Cup Brussels sprouts, halved or quartered
- Leek, sliced
- Cup Sweet potatoes, chopped (about 1 small one)
- Cup Mushrooms, halved or quartered
- 4 Cloves Garlic, chopped
- Tablespoons Olive oil
- Teaspoon Salt
- 16 oz. Pasta
- Vegan Creamy Poppy Seed Dressing
- 1/4 Cup Vegan Mayo
- Tablespoons Olive oil
- Tablespoons Apple cider vinegar
- Tablespoons Agave
- Teaspoon Dijon mustard
- Tablespoon Poppy seeds
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Onion powder

### Instructions:

1. Preheat the oven to 400 degrees.
2. Cut all the vegetables and garlic and put them on a sheet pan. Pour the olive oil on top and sprinkle the salt on top and toss the veggies to coat them all in oil and salt.
3. Now, roast the veggies at 400 degrees for 20-25 minutes or until the sweet potatoes are cooked through and the veggies are getting brown. Toss the veggies around after about 10 minutes.
4. While the vegetables are cooking, boil the pasta. Cook according to package directions. Drain and let cool.
5. Next, make the poppy seed dressing. Add all of the dressing ingredients to a small mixing bowl. Whisk together until fully combined. Taste and adjust seasonings if needed.
6. When the veggies are done roasting, remove them from the oven and let them cool for a few minutes.
7. Add the pasta to a large mixing bowl, then add in the veggies and then pour the poppy seed dressing on top. Toss to coat everything in the dressing. Serve immediately, or chill and serve later!