

## Masala Roasted Sunchokes with Feta, Mint and Lemon

### Ingredients

1 lb sunchokes, scrubbed (unpeeled) and sliced 1/4 - 1/2 inch thick  
2 tablespoon olive or coconut oil (liquid state)  
1 tablespoon garam masala  
1/2 teaspoon sea salt  
2 ounces feta, crumbled  
handful mint, thinly julienned  
zest and juice of one lemon

### Instructions

Preheat oven to 400F.

Scrub sunchokes clean and slice crosswise into pieces a bit more than 1/4 inch thick. Toss well with oil, garam masala and sea salt. Arrange on a baking sheet in a single layer and roast for 30 minutes or until tender and golden brown,

tossing once. Serve sunchokes hot, room temperature or chilled with lemon juice squeezed over the top. Scatter with mint, feta and zest.