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# Roasted Vegetable Topping - Saffron Butter

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**1/2 teaspoon saffron**

**1 tablespoon warm water**

**1 stick butter, room temperature**

**1/2 teaspoon Kosher salt**

In a small bowl, stir together the saffron and warm water. Let stand for at least 5 minutes.

In a bowl using a mixer, beat together the softened butter, the saffron mixture and the Kosher salt.

Spoon the saffron mixture over the roasted vegetables and let melt.

## **Side Dishes**

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*Per Serving (excluding unknown items): 814 Calories; 92g Fat (99.4% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 248mg Cholesterol; 1878mg Sodium. Exchanges: 0 Grain(Starch); 18 1/2 Fat.*