
Roasted Vegetable Topping - Lemon-Pistachio Oil

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1 to 2 tablespoons extra-virgin olive oil
3 tablespoons chopped roasted pistachios
grated zest of one lemon
1/2 to one teaspoon flaky sea salt
few grinds pepper

Place the roasted vegetables into a serving bowl.

Drizzle the vegetables with the olive oil.

Sprinkle with the pistachios, lemon zest, sea salt and pepper.

Side Dishes

Per Serving (excluding unknown items): 1909 Calories; 216g Fat (100.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 43 Fat.