

## **Smoky Kiawe Roasted Veggie Bowl**



### **Ingredients:**

- 1 sweet potato, diced
- 1 zucchini, chopped
- 1 red bell pepper, sliced
- 1 tbsp olive oil
- 1 tsp Kiawe Smoked Sea Salt
- 1/2 tsp smoked paprika
- 1 cup cooked quinoa or rice
- Optional toppings: avocado, tahini drizzle, pumpkin seeds

### **Instructions:**

1. Toss veggies with oil, Kiawe salt, and paprika.
2. Roast at 425°F (220°C) for 25–30 mins until tender and caramelized.
3. Serve over quinoa or rice and top with your favorite toppings.

*A healthy, smoky vegetarian option packed with depth and flavor.*