Fall Couscous Salad

2 parsnips, peeled and sliced

3 carrots, peeled and sliced

1 red onion, cut into 1/2" pieces

1 eggplant, peeled and cut into 1/2" pieces

1 fennel bulb, sliced

1 pound brussels sprouts, halved

4 cloves garlic, peeled

1 teaspoon white pepper

1/4 + 1 Tablespoon cup olive oil

1 cup pearl couscous

2 teaspoons honey

1 Tablespoon apple cider vinegar

1/4 teaspoon black pepper

1 teaspoon salt

Combine 1/4 c. oil, whole garlic cloves and pepper.

Add bite sized parsnips, carrots, eggplant, onion, fennel and brussels sprouts.

Spread onto a large baking sheet.

Cover with foil and bake 30 minutes at 300.

Uncover and bake 10 more minutes at 450.

Bring 1 1/4 c. water to a boil.  Add couscous.

Cover and cook on low 8 minutes.

Combine 1 T. oil, honey and vinegar in bowl.

Add couscous and vegetables to bowl.  Toss to combine.