



Roasted Winter Vegetables

Serves: 8 (side dish) or 3-6 (main course)

Ingredients

- 6-8 cups winter vegetables of choice (potatoes, sweet potatoes, carrots, turnips, parsnips, rutabagas, beets, winter squash) (peeled and cut in ½-1 inch slices)
- 2 Tbsp. olive oil
- 1 Tbsp. dried or 3 Tbsp. fresh herbs such as rosemary, thyme, parsley, oregano

Instructions

1. Preheat oven to 425°F.
2. Toss all ingredients together.
3. Spread vegetables in a single layer on greased baking pans.
4. Roast in preheated oven at 425°F until tender (about 30-45 minutes), stirring occasionally.
5. Season with a sprinkle of salt and pepper.
6. Enjoy!

