

# Roasted Beets and Carrots



Greater Cleveland  
Food Bank

## Ingredients

- 1 pound beets, peeled and cut into ½ inch wedges
- 1 pound carrots, scrubbed and cut into 2 inch lengths and halved lengthwise if large
- ¼ cup red wine vinegar
- 3 tablespoons olive oil
- 2 sprigs fresh rosemary or 1 teaspoon dried
- ¾ teaspoon salt
- ¼ teaspoon pepper

## Instructions

1. Heat oven to 450 degrees.
2. Toss beets, carrots, vinegar, oil, rosemary, salt, and pepper in large bowl.
3. Place on baking sheet. Roast in oven, tossing once until vegetables are tender, 30 to 35 minutes.

Adapted from [realsimple.com](https://www.realsimple.com)



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