

# ROASTED ROOT VEGETABLES

Source: Chef Bill Nolan

## INGREDIENTS

*Any combination of the following to equal about 4 cups:*

- 1-2 whole rutabagas
- 1-3 medium sized beets
- 1 sweet potato
- 1-2 turnips
- 1-2 parsnips
- 1 celeriac or celery root

*Along with:*

- 1/3 cup olive oil
- 6 large garlic cloves, peeled
- 2 shallots, peeled and cut in half
- Fresh or dried rosemary, thyme, or oregano
- Salt and pepper

## INSTRUCTIONS

- 1** Preheat oven to 425 degrees
- 2** Scrub and peel vegetables
- 3** Cut vegetables into chunks of equal size. The vegetables will all cook at the same rate of time if they are all equal size.
- 4** Place vegetables in a large bowl and drizzle the oil over them, then stir well.
- 5** Place the mixture on a large cookie sheet or sheet pan lined with foil or parchment paper.
- 6** Add the shallots and garlic. Sprinkle the herbs on the mixture and season with salt and pepper.
- 7** Roast for a total of 45 – 60 minutes, turning half-way through.
- 8** Vegetables are done when fork tender and beginning to brown at the edges.

