

Roasted Root Vegetables

Ingredients:

- 7 cups root vegetables (washed and cut into 1 inch pieces)
Root vegetable ideas: carrots, potatoes, parsnips, turnips, beets, rutabaga
- 1/4 cup extra virgin olive oil (may need to add a little more)
- 2 tsp dried thyme
- 3 tsp dried rosemary
- 3/4 tsp ground cumin
- 1/2 red onion, cut into thick 1 inch pieces
- 6 whole garlic cloves large sized
(may use 1 tsp garlic powder instead or omit)
- 1 tsp kosher salt or more to taste
- 1/4 tsp black pepper or more to taste



Instructions:

- Preheat oven to 400 degrees F.
- Grab a large (11x17-inch) sheet pan or two smaller baking sheets and cover face of pan(s) with aluminum foil (*this will make it easier to wash the pan afterwards*).
- Wash root vegetables. Cut washed vegetables into 1 inch pieces and place in gallon bag. Add olive oil, salt, pepper, and other seasonings (thyme, rosemary, cumin).
- Seal the gallon bag(s) and shake the bag to evenly coat the vegetables in oil and seasonings. If vegetables seem dry, add 1-2 more TB olive oil.
- Open the bag and pour the vegetables in an even layer on the sheet pan, without overlapping them (*use another pan if you need to; stacking vegetables in more than 1 layer can make them soggy*).
- Place pan on middle rack in oven and bake for 35 to 40 minutes, flipping the vegetables with a spatula 20 minutes into baking time.
- Remove from the oven and serve shortly afterwards. You may choose to garnish with dried parsley or fresh thyme (completely optional). You may also enjoy topping with fresh grated Parmesan cheese when slightly cooled to add extra flavor.