



## Oven Roasted Root Vegetables

*Sides*

**Prep Time:** 45 minutes **Cook Time:** 45 minutes **Total Time:** 1 hour, 30 minutes

**Difficulty:** Easy **Servings:** 8 servings

### INGREDIENTS

- 2 small sweet potatoes, peeled
- 3 small beets (red or golden), trimmed and scrubbed clean
- 1 12 oz. bag of multi-colored baby carrots
- 1 medium parsnip, peeled
- 1 medium sweet onion
- 1 medium rutabaga
- 2 turnips, trimmed and peeled
- 4 whole garlic cloves
- 4 tablespoons of extra virgin olive oil
- 2 tablespoons of fresh thyme leaves
- 3 sprigs fresh rosemary
- 1 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

### DIRECTIONS

Place a rack in the bottom of your oven and preheat oven to 400 degrees. Chop all vegetables except the carrots into cubes roughly 1/2 inch square. The more similar the size of the vegetable pieces, the more evenly they will roast.

Place cut vegetables and garlic cloves into a large mixing bowl. Add 3 tbsp olive oil, fresh thyme leaves, kosher salt, and black pepper. Stir until all vegetables are evenly coated with oil, spice, and herbs.

Brush a large-rimmed baking sheet with the remaining 1 tbsp olive oil. Spread the vegetables out evenly on the baking sheet. Place the rosemary sprigs on top of the vegetables evenly across the sheet.

Roast the vegetables in the oven for 20 minutes. Stir the vegetables, bringing the chunks from the outside towards the center and the chunks in the center out towards the edges. Return the baking sheet to the oven and continue roasting until the largest chunks are tender and the edges start turning golden/dark, another 20-30 minutes.

Remove the roasted rosemary sprigs and stir the vegetables (some rosemary leaves will remain, which is good). Season with additional salt and pepper to taste, if desired.

### NOTES

If you use red beets, it's best to wear gloves and to work with them last given they can dye your hands.