



Rosemary Roasted Roots

 Gluten-free, vegetarian, vegan

Roasting is an easy and delicious way to prepare vegetables during autumn and winter. Try beets, carrots, turnips, potatoes, radishes, or rutabaga!

Ingredients:

3 cups root veggies, diced

3 garlic cloves

2 tablespoons olive oil

1 handful fresh rosemary, chopped (1 ½ tablespoons dried)

salt and black pepper to taste

1 handful fresh parsley, chopped (1 tablespoon dried)

1. Preheat oven to 400°F.
2. Wash root veggies and dice.
3. Smash garlic cloves and add to veggies.
4. Toss veggies with olive oil, rosemary, salt, and pepper.
5. Place seasoned veggies in a baking pan and roast in the oven for 20-25 minutes or until tender.
6. Remove veggies from oven, and sprinkle with chopped parsley.