



Herb Flavored Oven-Roasted Autumn Vegetables

2 cups each of four (4) fall root vegetables (select from a variety including, red or yellow beets, carrots, sweet potatoes, parsnips, rutabaga, Brussels sprouts or turnips), each washed, peeled and cut into bite-sized pieces.

1/4 Cup extra virgin olive oil

1/4 Cup melted butter

1-2 Sprigs fresh Rosemary

Sea salt and freshly ground pepper to taste

Preheat oven 450°F.

In large mixing bowl, toss cut vegetables with olive oil and butter until all pieces are well coated.

Pour vegetable mixture into a glass 9x11 baking dish. Place Rosemary sprigs on top of vegetables and cover tightly with foil and bake for about 35-minutes. Reduce heat to 350° and continue baking until vegetables can be easily pierced with a fork—about 25 more minutes.

Remove from oven, lightly salt and pepper and stir vegetables. Place vegetables onto serving platter.

*Just a note: the red beets may “bleed” onto the other vegetables, so you may want to bake them in a separate dish then add them to the serving platter.