

Roasted Vegetables

- *2-1/2 lb. root vegetables (Yukon gold or red potatoes, carrots, beets) cut into 1-1/2" chunks
- *1 lb. mushrooms, halved
- *1 lb. cruciferous vegetables (brussels sprouts, broccoli or cauliflower florettes)
- *1/2 lb. pearl or Cipollini onions, parboiled, outer skins and roots removed
OR 1 large red or sweet onion cut into wedges
- 8 garlic cloves, separated with skins left on
- 1 red bell pepper, cut into 1-1/2" chunks
- **3 T. coarsely chopped fresh rosemary leaves
- 1/2 c. olive oil
- salt and pepper to taste

Toss prepared vegetables with olive oil and herbs. Spread on rimmed cookie sheets or use a deep roasting pan. Sprinkle with salt and pepper. Bake at 400°F, stirring every 15 minutes, until root vegetables are fork tender and vegetables have browned, about 40-50 minutes. Serve warm or at room temperature. Serves ~10-12.

***Note** - these quantities are approximate. Use about 4-5 lb. vegetables for 10-12 servings. Use what you like to customize for your own taste. Other veggies can be added or substituted, such as sweet potatoes, rutabaga, parsnips, winter squash, fennel, etc.

****Other** herbs, such as sage or thyme can also be added or substituted.