



***Recipe for-***

**Easy Veggie Recipe: Roasted Root Vegetables**

**Ingredients:**

4-6 fresh carrots  
2-3 fresh parsnips  
2-3 sweet potatoes or yams  
1 rutabaga  
2-4 onions  
2 tablespoons olive oil  
Sprinkle of salt & pepper

**Preparation steps:**

Preheat oven to 400 degrees.

Peel carrots, parsnips, sweet potatoes, onions, rutabaga; cut and discard stem and root ends.

Cut all of the veggies into 1-inch pieces. Place on baking sheet or two as needed so the veggies are in a single layer. Drizzle with olive oil, sprinkle with salt & pepper. Toss gently to coat all veggies evenly.

Bake for 45 minutes, or until veggies are fork tender & slightly browned.

Delicious Roasted Veggies are ready to serve as a side dish. They can be saved as leftovers or used in other recipes.

Enjoy!