



ROASTED ROOT VEGETABLES

3 Carrots
3 Parsnips
½ lb. Baby turnips
½ lb. Fingerling potatoes
1 Celery root
4 Medium shallots, peeled
Olive oil
Salt & pepper
2 tsp Fresh thyme or rosemary

1. Preheat the oven to 400 degrees
2. Clean and trim all of the vegetables (keep the celery root submerged in water after peeling to prevent oxidizing)
3. Cut all of the vegetables to roughly the same size, around 1" in size, leaving the shallots whole
4. Combine all the vegetables along with the shallots in a large mixing bowl and toss with the olive oil, salt & pepper and the fresh herbs
5. Spread out evenly on a sheet tray and roast for 20 - 30 minutes or until just tender and starting to brown (you can check them after 15 minutes)