



Naturally Sweet Apple Roasted Root Vegetables:

- 2 turnips, peeled, slice into wedges
- 4 to 6 medium-sized carrots, peeled, cut into 1" lengths
- 2 medium parsnips, peeled, chopped
- 1 large onion, peeled, quartered, thick sliced
- 3 golden beets, trimmed, peeled, chopped
- 1 large Gala apple, cored, cut into chunks
- 3 to 4 Tablespoons olive oil, divided
- Salt and black pepper to taste
- 2 Tablespoons (each) white wine or apple vinegar
- 1 Tablespoon water

Place turnips, carrots, parsnips, onions, beets, and apples in a large bowl .Toss with oil to coat. Place vegetables in a large oil greased shallow roasting pan in one layer. Sprinkle with salt and black pepper to taste.

Roast at 425 for about 45 minutes, turning every 15-20 minutes with a spatula until they are tender and lightly browned, Remove vegetables to large bowl.

Place vinegar and water into pan; scrape up any browned bits. Drizzle mixture over roasted vegetables; toss; season with salt and pepper to taste before serving.

Serves 4 to 6

About the Recipe: Roasted vegetables have a new flavor twist, sweet roasted apples. The natural sweet flavors blend together and are drizzled with touch of apple vinegar that swirls with the caramelized oil creating a dressing. A real comfort food!