



Ready-to-Roast Fall Vegetables

Use the same steps to roast any root vegetable in one sheet pan

3 Tablespoons olive or avocado oil, divided
8 cups chopped (1 to 2 inch) root vegetables like carrots, turnips, parsnips, golden beets.

8 ounces mini-colored potatoes, cut in half

3/4 teaspoon salt

1/2 teaspoon ground black pepper

2 to 3 Tablespoons coarse chopped parsley

1. Preheat oven to 425 degrees F. Line sheet pan with foil; brush with 1 Tablespoon oil.
2. Chop root vegetables into 1-to-2-inch cubes. Place vegetables and potatoes on sheet pan. Drizzle with olive oil and sprinkle lightly with salt and black pepper. Toss vegetables and potatoes to coat with oil. Spread the vegetables in a single layer; roast in preheated 425 degrees F. oven for about 30 to 35 minutes, flip vegetables halfway through baking time.
3. Remove roasted vegetables from oven, making sure that they've developed some brown spots and are fork tender; lightly season with salt and black pepper.

4. **For Serving:** Place in an attractive serving dish; garnish with chopped parsley if desired. Serves: 4 to 6

Cook's Note: You can add any desired herbs, spicy seasoning, or other vegetables like sweet potatoes, squash, and even different varieties of beets. If adding red beets, keep them separated from the other vegetable to avoid coloring other vegetables red when baking.

About the Recipe: One sheet pan full of roasted vegetables rewards you with lots of rich caramelized flavor. Serve them as an entrée, side dish, or even add them to soups or salads. It's amazing how wonderful it is to have them in your refrigerator to turn out those quick supper dishes.