

Oven Roasted Root Vegetables

8 servings

Ingredients

1 Butternut Squash
Halved, seeded, peeled
3 Potatoes Large, scrubbed
1 Bunch Beets, Scrubbed and tops
trimmed
1 Onion, Medium, red or yellow
2 Parsnips,
1 Head Garlic, Cloves separated and
peeled
2 Tablespoons Oil
Salt, To taste
Ground Black Pepper, To taste



Directions

1. Place 2 baking sheets in the oven and preheat to 425°F.
2. Cut all vegetables into 1-inch pieces. Toss all vegetables with garlic and olive oil in a large bowl. Season with salt and pepper.
3. Carefully remove heated baking sheets from the oven, brush or drizzle with olive oil. Divide the vegetables evenly between the two pans.
4. Roast the vegetables until tender and golden brown. Stirring occasionally, about 45 minutes to 1 hour.