

Irish Roasted Root Vegetables

Serves: 6-12

Ingredients:

1 lb. carrots, cut into 1-inch pieces, or baby carrots, washed and uncut

1 rutabaga, peeled, cut into 1/2-in. cubes

3-4 large parsnips, scrubbed, cut into 1/2-in. cubes

2 large [or 3 medium] red onions, cut into 1/2-in. chunks

3-4 turnips, scrubbed, cut into 1/2-in. cubes

3/4 cup extra virgin olive oil

1 Tsp. salt

1 Tsp. lemon pepper

1 Tsp. garlic powder

1 Tsp. paprika

1/2 Tsp. dill weed

1. Wash and prep all the vegetables in advance. Preheat oven to 450 deg. F.
2. Spray a large sheet pan with non-stick spray.
3. Combine all of the vegetables in a large bowl. Pour olive oil over vegetables.
4. Mix dry ingredients together in separate bowl, then sprinkle dry ingredients over vegetables. Use your hands to mix them up, making sure that all vegetables are covered evenly with olive oil and herbs/spices.
5. Place vegetables on sheet pan. Put in oven, uncovered, at 450 degrees for 45 minutes.
6. Check veggies every 10 to 15 minutes, stirring them with a wooden spoon to mix those in the center to outer edges. This helps with uniform roasting while keeping the vegetables on the outer edges from burning badly.
7. After 45 minutes, take out of oven and let cool for 5 to 10 minutes before serving.

Serves 6 to 12 (depending on if roasted vegetables are served as main dish or a side dish)