



Oven Roasted Root Vegetables

- 1 pound small, thin skinned potatoes and cut into 1½ inch pieces
- 2 pounds of butternut squash, peeled, seeded and cut into 1½ inch pieces
- 2 pounds medium carrots, peeled and cut on the bias into 1½ inch slices
- 2 pounds medium parsnips, peeled and cut on the bias into 1½ inch slices
- 1 medium red onion, peeled and cut into ½ inch slices
- 3 Tablespoons good quality olive oil
- 2 Tablespoons good quality balsamic vinegar
- kosher salt and freshly ground black pepper
- ¼ cup chopped Italian parsley leaves
- 2 tablespoons chopped fresh thyme leaves

***Serves 16-20 as a side dish. Cut recipe in half to serve 8-10**

1. Preheat the oven to 425°F convection or 450°F no n-convection*.
2. In a large non-reactive bowl, toss the potatoes, butternut, carrots and parsnips with the olive oil and balsamic vinegar. Season generously with salt and pepper. Lift vegetables out of the bowl to reserve the remaining oil mixture. Evenly spread vegetables across three parchment lined baking sheets. Do not over crowd the vegetables on the pan. Roast for 30-35 minutes or until vegetables are beginning to crisp and brown.
3. In the same bowl, toss the red onion with the remaining olive oil mixture and lightly season with salt and pepper. Remove par-cooked vegetables from the oven and evenly distribute onions onto the three pans. Return to the oven and roast vegetables for 15-20 minutes more or until done to your liking.
4. Arrange vegetables in a serving bowl or platter and garnish with parsley and thyme or a mixture of chopped fresh herbs such as sage, oregano and marjoram.

*** If you are not using a convection oven make sure to turn the vegetables with a spatula during baking at least 2-3 times to insure even cooking.**