

# Winter Roasted Root Vegetables



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Recipe by: Laura Vitale

Serves 6

**Prep Time: minutes**

**Cook Time: minutes**

## Ingredients

- \_\_2 Large Carrots, peeled and cut into 1 inch chunks
- \_\_1 Large onion, cut into 1 inch chunks
- \_\_2 Large Potatoes, peeled and cut into 1 inch cubes
- \_\_2 Large Sweet Potatoes, peeled and cut into 1 inch cubes
- \_\_2 Parsnips, peeled and cut into 1 inch chunks
- \_\_8 cloves of Garlic, unpeeled
- \_\_3 to 4 Tbsp of Extra virgin olive oil
- \_\_2 Tbsp of Balsamic Vinegar
- \_\_1 Tbsp of Fresh Rosemary, chopped
- \_\_1 Tbsp of Fresh Thyme, chopped
- \_\_Salt and Pepper, to taste

1) Preheat the oven to 450.

2) In a large bowl, toss together all the ingredients and place in a single layer on a baking sheet, roast for about 1 hour or until the veggies are fully cooked and are golden brown. Make sure to toss them around every 20 minutes for even roasting.

