



# Vegetables

## Roasted Root Vegetables

- 2 Cups pearl onions
- 2 pounds red potatoes cut into 1/2-inch pieces
- 1 large rutabaga, peeled and cut into 1/2-inch pieces
- 1 pound parsnips, peeled and cut into 1/2-inch pieces
- 1 pound carrots, cut into 1/2-inch pieces
- 3 tablespoons butter, melted
- 3 tablespoons olive oil
- 4-1/2 teaspoons dried thyme
- 1-1/2 teaspoons salt
- 2 packages (10 oz. each) frozen Brussels sprouts, thawed
- 3 to 4 garlic cloves, minced

1. Preheat the oven to 425°F.
2. In a Dutch oven or large kettle, bring 6 cups water to a boil. Add the pearl onions: boil for 3 minutes. Drain and rinse with cold water
3. In a large roasting pan, combine the onions, potatoes, rutabaga, parsnips and carrots. Drizzle with butter and oil. Sprinkle with thyme and salt; toss to coat.
4. Cover and bake at 425°F for 30 minutes.
5. Uncover; stir in Brussels sprouts and garlic. Bake, uncovered for 50-60 minutes or until vegetables are tender and begin to brown, stirring occasionally.

Serves 16

**TIP:** The process of roasting brings out the natural sweetness in vegetables and intensifies their natural flavors.

A pound of roasted vegetables will yield four modest servings.

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