



Roasted Root Veggies

It really doesn't get simpler than this.

Ingredients

- 2 onions, quartered and peeled
- 2 yams, peeled and cut in medium chunks
- 2 carrots, peeled and cut in medium chunks
- 2 beets, quartered
- 2 turnips, cut into medium chunks
- 1 rutabaga, cut into medium chunks
- 1 Tbsp. dried herbs of choice (oregano, basil, rosemary, etc.)
- salt to taste

Instructions

- 1 Preheat oven to 350F / 180C.
- 2 Toss all of the cut vegetables together in a large bowl with a little water, salt and herbs.
- 3 Spread the vegetables out onto a large 10" x 14" baking dish
- 4 Bake covered for about 25-30 minutes, then remove the cover and bake until tender, but slightly crispy.
- 5 Add salt to taste.

Ready in: about 35 minutes

Makes: 2 main servings, or 4 side servings