ROASTED PARSNIPS, CARROTS, BRUSSELS SPROUTS & SWEET POTATOES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

1/3 cup extra-virgin olive oil
3 medium carrots (about ¾ pounds), cut into 1 ½ inch thick circles
1 ½ cups brussels sprouts (about ½ pound), halved
4 cups red bliss potatoes (about 1 pound), cut into 1 ½ inch thick slices
3 medium parsnips (about 1 pound), cut into 1 ½ inch thick slices
1 cup sweet potatoes (about 1 pound), cut into 1 ½ inch thick slices
1 tablespoon dried oregano
1 tablespoon dried rosemary
1 teaspoon dried thyme
1 teaspoon dried basil
¼ teaspoon sea salt
1 teaspoon freshly ground black pepper

Directions:

- Preheat oven to 400 degrees F
- Grease a large baking sheet pan with extra-virgin olive oil
- Place the vegetables on the baking sheet pan and add the dried herbs, salt, and pepper
- Toss well, evenly coating all the vegetables with the seasonings and oil – add more oil if the vegetables seem dry
- Spread the vegetables evenly on the baking sheet pan
- Place on middle rack in oven and bake for 35-40 minutes