

Roasted Veggie Roots

preheat oven to 425 degrees

Beets (can boil ahead of time until you can pierce with a fork and then put into cold water to remove the skins or you can peel with knife or carrot peeler)

potatoes, peeled and chunked

carrots, peeled and chunked

rutabaga, peeled and chunked

onion, peeled and chunked

olive oil

Thyme

parsley

salt and pepper to taste

Prepare all your veggies by peeling (optional- besides the beets. You want to peel the beets), and chop into chunks. Put in large bowl, mix and coat well with olive oil. Sprinkle on salt, pepper, Thyme and parsley and mix again. Spread on oiled cookie sheet. If doing a large amount, use two pans. **Hint: You will get better results if your veggies are not crowded.** Bake until you can pierce veggie roots with a fork.