

★★★ Roasted Root Vegetables ★★★

Courtesy of Richard L. Williams

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8 servings

Ingredients:

2 teaspoons olive oil
4 ounces parsnips, peeled, 1/2 inch diced
4 ounces turnips, peeled, 1/2 inch diced
4 ounces rutabaga, peeled, 1/2 inch diced
4 ounces carrots, peeled, 1/2 inch diced
Salt, kosher
Cracked black pepper

Ingredients for Optional Marinade:

1 tablespoon fennel seed, toasted
1 tablespoon garlic, minced
1/4 cup balsamic vinegar
2 tablespoon parsley, minced

Preheat oven to 350 degrees.

Drizzle olive oil over vegetables, salt and pepper to taste and place on lightly greased sheet tray.

Turn vegetables with spatula every 15 minutes. Cook until slightly caramelized, but not dry.

If using the optional marinade, roast vegetables until al dente, occasionally brushing with the marinade. Roast vegetables to desired doneness.

