



HERB ROASTED VEGETABLES

SERVES 4 AS A SIDE, VEGETARIAN, GLUTEN FREE

Ingredients

- 6 MEDIUM CARROTS (PEELED AND CUT INTO ½ INCH ROUNDS)
- 6 MEDIUM PARSNIPS (PEELED AND CUT INTO ½ INCH ROUNDS)
- 1 HEAD BROCCOLI (CUT INTO FLORETS)
- 1/2 PURPLE ONION (LARGE, SLICED LENGTHWISE)
- 2 TABLESPOONS OLIVE OIL
- 1 TABLESPOON FRESH THYME
- 1/2 TEASPOON KOSHER SALT

Method

- PREHEAT OVEN TO 425F.
- TOSS CARROTS, PARSNIPS, BROCCOLI, AND ONION TOGETHER IN A LARGE BOWL. ADD OLIVE OIL, THYME, AND SALT. MIX WELL. PUT VEGETABLES IN A ROASTING PAN AND ROAST FOR 10 MINUTES. STIR AND ROAST FOR 5 MORE MINUTES.
- TRANSFER ROASTED VEGETABLES TO A SERVING DISH.

