

Savory Roasted Root Vegetables

Savannah · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

Beets were my sworn enemy until I tried them like this its a great way to use root vegetables I think the beets add a beautiful red color to the dish but if it bothers you to serve pinkish vegetables substitute parsnips rutabaga or any similar vegetable be creative

Ingredients

- - 1 cup diced
- raw beet - 4 carrots
- diced - 1 onion
- diced - 2 cups diced potatoes - 4 cloves garlic
- minced - ¼ cup canned garbanzo beans (chickpeas)
- drained - 2 tablespoons olive oil - 1 tablespoon dried thyme leaves - salt and pepper to taste - ? cup dry white wine - 1 cup torn beet greens

Instructions

1. Preheat an oven to 400 degrees F (200 degrees C). Place the beet
2. carrot
3. onion
4. potatoes
5. garlic
6. and garbanzo beans into a 9x13 inch baking dish. Drizzle with the olive oil
7. then season with thyme
8. salt
9. and pepper. Mix well. Bake
10. uncovered
11. in the preheated oven for 30 minutes
12. stirring once midway through baking. Remove the baking dish from the oven
13. and stir in the wine. Return to the oven
14. and bake until the wine has mostly evaporated and the vegetables are tender
15. about 15 minutes more. Stir in the beet greens
16. allowing them to wilt from the heat of the vegetables. Season to taste with salt and pepper before serving.