

Roasted Fall Vegetables with Rosemary

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

When fall rolls around and you start using your oven more try these parsnips and partners Simply seasoned with rosemary salt and pepper these vegetables speak for themselves

Ingredients

- - 1 cup peeled and cubed parsnips - 3 cups peeled and cubed butternut squash - 1 cup peeled and sliced carrots - 1 cup sweet potatoes
- peeled and chopped - 1 small red onion
- cut into 8 wedges - 2 tablespoons olive oil - 2 teaspoons minced fresh rosemary - ½ teaspoon salt
- or to taste - ¼ teaspoon freshly ground black pepper
- or to taste - rosemary sprigs for garnish (optional)

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a 12 x 18 inch sheet pan with parchment paper. Combine parsnips
2. butternut squash
3. carrots
4. sweet potato
5. onion
6. olive oil
7. minced rosemary
8. salt
9. and pepper in a large bowl. Stir to combine. Spread out vegetable mixture onto the prepared sheet pan. Roast on the center rack of the preheated oven for 20 minutes. Stir and keep roasting until vegetables are fork tender
10. about 15 minutes. Transfer to a serving platter and garnish with fresh rosemary sprigs. Cook's Note: It's not always easy to cut the vegetables into uniform pieces
11. when you are using a variety of mixed vegetables
12. but try cutting them as equal sized as possible
13. about 1 1/2 to 2 inches each. Larger vegetable pieces may require more roasting time
14. smaller vegetable pieces may require less roasting time.