

## Roasted Root Vegetable Medley

Serves: 5-6

### Ingredients

4	carrots
4	potatoes
1	onions
5 cloves	garlic
2 T	olive oil
To taste:	salt and pepper

- 1** Cut and slice carrots, potato wedges, and onions.
- 2** Separately, parboil carrots and potatoes (3-5 minutes).
- 3** Drain, season with vinegar and salt/pepper, and refrigerate overnight.
- 4** Preheat the oven to 400 degrees F.
- 5** Line a large baking dish with parchment paper. Put all the vegetables in baking dish. Drizzle generously with olive oil, and toss to coat them
- 6** Put the baking dish in the preheated oven and cook, stirring the vegetables occasionally, until they are tender and golden brown, about 45 minutes. Serve the vegetables from their baking dish or transfer them to a platter to accompany a roasted main course.