

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

Directions

- 1** Cut and slice carrots, potato wedges, and onions.
- 2** Separately, parboil carrots and potatoes (3-5 minutes).
- 3** Drain and refrigerate overnight.
- 4** Preheat the oven to 400 degrees F.
- 5** Put all the vegetables in a large baking dish. Season well with salt and black pepper, drizzle generously with olive oil, and toss to coat them evenly.
- 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.