

*Roasted Potatoes, Carrots, Parsnips and Brussels

Ingredients

1/3 cup extra-virgin olive oil
3 medium carrots (about 3/4 pound), cut into 1 1/2-inch thick circles
1 1/2 cups Brussels sprouts (about 1/2 pound), halved
4 cups red bliss potatoes (about 1 pound), cut into 1 1/2-inch thick slices
3 medium parsnips (about 1 pound), cut into 1 1/2-inch thick slices
1 cup sweet potatoes (about 1 pound), cut into 1 1/2-inch thick slices
1 tablespoon dried oregano
1 tablespoon dried rosemary
1 teaspoon dried thyme
1 teaspoon dried basil
1/4 teaspoon salt
2 tablespoons freshly ground black pepper

Grease an 11 by 17-inch baking sheet pan with extra-virgin olive oil. Place vegetables in baking sheet and add the dried herbs, salt and pepper. Toss well, evenly coating all the vegetables with the seasonings and oil. Add more oil if vegetables seem dry. Spread the vegetables evenly on a large baking sheet. Place on middle rack in oven and bake for 35 to 40 minutes.

*Can do this with ANY variety of vegetables and cutting technique. Sprinkle Romano or Parmesan cheese on top if desired.