

Rainbow Roasted Veggies

Ingredients:

- Five pounds of your favorite root vegetables– carrots, parsnips, beets, potatoes, rutabaga, turnips, etc. Winter squash is good too!
- 2 Tablespoons of olive or vegetable oil
- Salt and black pepper, to taste



Directions:

- 1) Preheat oven to 425 F. Lightly oil two baking sheets
- 2) Peel and/or trim the vegetables as necessary. Cut all vegetables into 1¹/₂ inch pieces. Toss all vegetables with oil, salt, and pepper in large bowl.
- 3) Divide vegetables between baking sheets, spreading them out as much as possible. Roast until tender and golden brown, stirring occasionally, about 45-60 minutes



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