

Monthly
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Simply Seasonal

Best Roasted Root Veggies

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Best Roasted Root Veggies

Ingredients

1 lb. root vegetables* (potatoes, carrots, rutabagas, parsnips, sweet potatoes, etc.)

2 T. olive oil

Salt & pepper to taste

*can be found locally

Directions

1. Heat oven to 425° F.
2. Cut vegetables into bite-sized pieces, about 1" thick and place in a shallow glass roasting pan.
3. Drizzle olive oil over vegetable pieces and toss until well coated.
4. Season generously with salt & pepper, and toss again lightly to blend.
5. Cover pan tightly with aluminum foil and bake for 20 minutes.
6. Remove foil and return pan to oven for 15 minutes longer, until side of vegetable touching pan is crusty golden brown.
7. Carefully turn veggies over and roast 5-10 minutes more, until the other side is crusty golden brown.

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