



Roasted Root Vegetables

Serves 6 to 8

Ingredients:

- 2 Tablespoons olive oil
- 1 rutabaga, medium diced
- 1 large carrot, peeled and medium diced
- 1 parsnip, peeled and medium diced
- 1 russet potato, medium diced
- 2-3 sprigs rosemary, stem removed
- Salt and pepper, to taste

For the dressing:

- 2 Tablespoons olive oil
- 2 Tablespoons apple cider vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- Salt and pepper, to taste

Instructions:

1. Preheat the oven to 400° F
2. In a large bowl, toss vegetables with olive oil and season with salt and pepper.
3. Lay vegetables on a baking sheet and sprinkle with rosemary. Roast for 20-25 minutes until vegetables are fork-tender.
4. While vegetables are roasting, combing dressing ingredients in a small bowl or jar and whisk or shake until combine. Taste and adjust seasonings as needed.
5. Once vegetables are cooked, remove from oven and return them to the large bowl.
6. Drizzle the dressing over the vegetables and carefully toss to coat.
7. Serve warm and enjoy!