

# Roasted Root Vegetables



## Ingredients

- 2 large carrots
- 2 medium parsnips, peeled
- 2 medium beets, peeled
- 1 medium red onion
- 1 medium sweet potato
- 3 tablespoons extra-virgin olive oil
- 1½ tablespoons apple cider vinegar or balsamic vinegar
- 1 tablespoon fresh herbs, such as thyme, rosemary or sage
- ½ teaspoon kosher salt
- ½ teaspoon ground pepper

## Directions

1. Preheat oven to 425°F. Line 2 large rimmed baking sheets with parchment paper.
2. Cut 2 carrots and 2 parsnips into ½-inch-thick slices on a diagonal, then cut into half moons. Cut 2 beets and 1 onion into ½-inch-thick wedges. Cut 1 sweet potato into ¾-inch cubes. You should have about 12 cups raw vegetables.
3. Toss the vegetables with 3 tablespoons oil, 1½ tablespoons vinegar, 1 tablespoon herbs, ½ teaspoon salt and ½ teaspoon pepper in a large bowl until well coated. Divide between the prepared baking sheets, spreading into a single layer.
4. Roast the vegetables, about 30 to 40 minutes, until fork-tender.