



# Oven Roasted Vegetables

Executive Chef John Clements, CEC, CCA

## Ingredients:

- 1 tbsp olive oil
- 1/4 tsp dried thyme
- 1/4 tsp black pepper
- 1/4 tsp dried rosemary
- 1/4 tsp dried basil
- 2 large carrots, cut into planks
- 2 parsnips, cut into planks
- 1 large turnip, diced
- 1 butternut squash, diced
- 2 cups brussels sprouts, halved

## Directions | Serves 4

1. Preheat oven to 450° F. Line a large baking sheet with parchment paper and place in oven to warm.
2. In a mixing bowl, combine olive oil, thyme, salt, pepper, rosemary and basil and whisk. Add vegetables, stirring to coat.
3. Spread vegetable mixture in a single layer on hot, prepared baking sheet. Bake for 20 minutes, stir gently, then bake another 15 minutes.
4. Garnish with minced parsley, if desired, and serve.

If making in advance, blanch and cool the unseasoned vegetables separately. Once cool, combine olive oil, thyme, salt, pepper, rosemary and basil, stirring to coat. Add vegetables and stir.

Place in a Ziploc bag and refrigerate until ready to serve. Vegetables will last up to 3 days. When ready to serve, follow steps 3 and 4.

