

# Herb Roasted Vegetables

4 servings

1 medium butternut squash, cut into  $\frac{3}{4}$ " inch cubes (about 5 cups)  
2 whole carrots cut into  $\frac{1}{2}$ " circles on the diagonal (about 1 cup)  
2 small white turnips, peeled and cut into  $\frac{3}{4}$ " cubes (2 cups)\*  
1 medium yellow onion, sliced into  $\frac{1}{2}$ " wide wedges  
1 teaspoon fresh rosemary, coarsely chopped or  $\frac{1}{2}$  tsp dried  
2 teaspoons fresh thyme leaves, or 1 tsp dried  
 $\frac{3}{4}$  tsp Celtic sea salt, divided  
fresh cracked pepper, to taste  
4 tablespoons extra virgin olive oil, divided  
8 ounces Brussels sprouts (about 2 cups)  
2 cloves garlic chopped  
1 Tb apple cider vinegar

- Preheat oven to 400°. Lightly grease 2 large rimmed baking pans
- Place squash, carrots, turnips and onions in a large bowl.
- Sprinkle the rosemary, thyme, 3 tablespoons of olive oil,  $\frac{1}{2}$  teaspoon salt and pepper onto the squash mixture, toss to coat.
- Transfer the vegetables to one of the baking sheets. Roast 30-45minutes, stirring occasionally so they brown evenly.
- Remove from the oven once brown and tender.
- In the meantime, cut off the ends of the Brussels sprouts and pull off any yellow outer leaves.
- Place trimmed Brussels sprouts into the same bowl used for the vegetables.
- Season Brussels sprouts with remaining 1 Tb of olive oil,  $\frac{1}{4}$  tsp salt and pepper Toss to coat
- Transfer Brussels to the second rimmed baking sheet. Bake 20 minutes until beginning to brown.
- Add garlic and toss. Continue roasting another 15 minute until brown on the outside and tender on the inside. Shake the pan from time to time to brown the sprouts evenly.
- Combine both trays of vegetables
- Drizzle with vinegar, taste to adjust seasoning
- Serve on a platter

**\*Note:** Buy small fresh turnips as the larger, older ones tend to get bitter when roasted. If you can't find turnips, you can use parsnips.