



Roasted Root Vegetables

Try this delicious and healthy side dish with fresh produce from your garden.

This flavorful, unusual recipe prompts folks to rethink their assumptions about rutabagas. Be sure to boil beets, turnips and rutabagas first until they are tender-firm, as they don't cook as fast as the potatoes. Boil the beets in a separate pot, or all of your veggies will turn purple.

Ingredients 8 cups beets, turnips, rutabagas and potatoes, cleaned, peeled and chopped into bite-sized pieces
1/2 cup olive oil
2 1/4 T. garlic salt
2 1/4 T. dried oregano
1 1/2 T. sugar
1 1/2 T. dried thyme

Preparation

Mix spices and oil in a glass jar and let sit for an hour or more.

Place veggies in a 9- by 13-inch baking pan. Drizzle spice and oil mixture over veggies and toss to coat.

Bake at 425 degrees F for 20 to 25 minutes or until tender, stirring occasionally.

Serves 8.

Recipe from Lisa Kivirist's The Community Table article in July/August 2009 Hobby Farm Home.