

Roasted Root Vegetables

Carrots

Potatoes, white and sweet

Acorn squash

Fennel

Turnips

Onions

Cauliflower

(I like cauliflower with onions and carrots)

Cut thick pieces of each of these vegetables—or whatever combination you like—

And place in a shallow pan—touching is fine, but not layered

Drizzle with olive oil and mix with hands to get vegetables lightly coated

Roast in a 350 oven for an hour—test doneness with a fork—should be soft, not mushy

Or roast in a 400 oven for 35-45 minutes—same doneness test

For cauliflower, turnips and potatoes I always cover with foil for first 30 minutes, which helps cook them through, then I take foil off to get the vegetables a golden brown.

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