

Golden Roasted Root Veggies—Canadian Living via Karen Hanson

** makes 10 healthy servings

1 rutabaga
Garlic (to taste)
2 parsnips—peeled and coarsely chopped
2 carrots—peeled and coarsely chopped
1 acorn squash—
1 onion (large)
Green Beans (1 cup)
Olive oil
Fresh thyme
3 bay leaves
Salt
Pepper
White wine vinegar

Peel & chop rutabaga into cubes; place in bowl with garlic, parsnips and carrots.

Halve and seed squash—cut crosswise into $\frac{3}{4}$ " slices—place in a separate bowl.

Trim onion and cut into wedges—add to squash.

Mix together 3 tbsps of olive oil; thyme, bay leaves , salt & pepper –divide in half and toss with each bowl.

Beans are trimmed and waiting.

Place veggies in a large baking dish (rec: spraying with Pam spray first) OR a rimmed baking sheet or two –bake at 425 for aprox 50 minutes.

Add beans-mix into other veggies; cook for approx 10 min more.

PLEASE NOTE: cooking times may vary based on accurate oven temperatures