

OVEN-ROASTED AUTUMN VEGETABLES

FOR A DIFFERENT FLAVOR, ADD A SPRINKLING OF FRESH HERBS (ROSEMARY, THYME OR MARJORAM) BEFORE SERVING.

1 LARGE SWEET POTATO, PEELED & CUT INTO 1" (2.5 cm) CUBES

1 FENNEL BULB (1 LB./500 g), SCRUBBED, TRIMMED & CUT INTO WEDGES

6 SMALL RED POTATOES, SCRUBBED & QUARTERED

3-4 PARSNIPS, PEELED & CHOPPED

4 LARGE SHALLOTS, PEELED & CUT INTO QUARTERS

2 TBSP. OLIVE OIL 30 mL

1 TBSP. BALSAMIC VINEGAR 15 mL

1 TSP. COARSE SALT 5 mL

1 TBSP. BALSAMIC VINEGAR 15 mL

PREHEAT OVEN TO 425°F (220°C). IN A LARGE ROASTING PAN, TOSS SWEET POTATO, FENNEL, RED POTATOES, PARSNIPS AND SHALLOTS WITH OIL AND 1 TBSP. (15 mL) VINEGAR AND SALT.

ROAST, UNCOVERED, FOR 30-35 MINUTES, STIRRING AND TOSSING ONCE OR TWICE, UNTIL VEGETABLES ARE LIGHTLY BROWNED AND TENDER.

PLACE ROASTED VEGETABLES IN A LARGE SERVING BOWL. SPRINKLE WITH 1 TBSP. (15 mL) VINEGAR. SERVES 4-6.