Roasted Root Vegetables

Make-ahead · Serves a crowd · Serves 6–8

Ken's note: TBD

Ingredients

- 3 lb mixed root vegetables (beets, carrots, parsnips, and others as you like), peeled if you want and cut into 1-inch chunks
- 1 small red onion, cut into 1-inch chunks
- ¼ cup olive oil
- 2 Tbsp chopped fresh rosemary or thyme
- Black pepper
- Salt

Method

1. Heat the oven to 425°F. Toss the vegetables and onion with the oil and pepper and spread in a single layer (use two sheets if they’re crowded). If you want the beets to bleed less, keep them on their own end of the pan.
2. Roast 30 minutes, toss with the herbs, and roast 10–15 minutes more, until tender and browned. Taste and salt at the end.