ROASTED PARSNIPS, CARROTS, BRUSSELS SPROUTS & SWEET POTATOES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

1/3 cup extra-virgin olive oil

3 medium carrots (about ¾ pounds), cut into 1 ½ inch thick circles

1 ½ cups brussels sprouts (about ½ pound), halved

4 cups red bliss potatoes (about 1 pound), cut into 1 ½ inch thick slices

3 medium parsnips (about 1 pound), cut into 1 ½ inch thick slices

1 cup sweet potatoes (about 1 pound), cut into 1 ½ inch thick slices

1 tablespoon dried oregano

1 tablespoon dried rosemary

1 teaspoon dried thyme

1 teaspoon dried basil

¼ teaspoon sea salt

1 teaspoon freshly ground black pepper

**Directions:**

* Preheat oven to 400 degrees F
* Grease a large baking sheet pan with extra-virgin olive oil
* Place the vegetables on the baking sheet pan and add the dried herbs, salt, and pepper
* Toss well, evenly coating all the vegetables with the seasonings and oil – add more oil if the vegetables seem dry
* Spread the vegetables evenly on the baking sheet pan
* Place on middle rack in oven and bake for 35-40 minutes