

# Roasted Root Vegetables

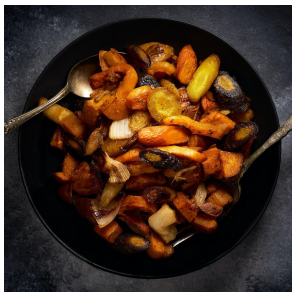
WITH TEXAS HILL COUNTRY TERRA VERDE OLIVE OIL  
AND POMEGRANATE BALSAMIC



## Ingredients

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- 1 lb carrots
- 1 lb medium sweet potatoes
- 1 lb parsnips
- 1 lb beets
- 1 small red onion
- 5 garlic cloves
- 2 sprigs fresh rosemary
- 4 sprigs fresh thyme
- ¼ cup Terra Verde Extra Virgin Olive Oil
- 2 Tbsp Pomegranate Balsamic Vinegar (try with any other dark balsamic)
- Salt and pepper to taste



## Notes

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## Directions

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1. **First things first:** get the oven ready. Preheat the oven to 400° F and line a baking sheet with foil in preparation for the veggies.
2. Wash and clean all vegetables. Then cut to 1 ½ inch pieces, place veggies in a bowl, and toss in the Terra Verde EVOO, salt, and pepper.
3. Place the mixture on your foil-lined pan and place it in the oven once it reaches 400°. Leave for 15-20 minutes.
4. Halfway into cooking (around 15-20 minutes), remove your veggies and add your garlic and herbs, and stir the veggies before placing back in the oven. Mixing the veggies will help them cook evenly.
5. Let bake for another 15-20 minutes, and remove once the veggies are cooked to your liking.
6. Once the vegetables are done, place them in the serving dish. Best served with a drizzle of balsamic vinegar. We recommend our pomegranate balsamic, but many varieties will do the trick!