

ROASTED ROOT VEGETABLES

Serves 6

- 1 butternut squash
- 3 pounds mixed young root vegetables (carrots, sweet potato, celery root, shallots, parsnips or turnips)
- 6 garlic cloves, peeled but left whole
- 3 Tbs. olive oil
- 1 Tbs. fresh thyme or rosemary or both, chopped
- 1 Tbs. Italian parsley, sliced rather than chopped
- Salt and freshly ground black pepper
- ½ lemon for juice



Peel and slice butternut squash into large cubes. Peel and slice the root vegetables lengthwise or in wedges. The more dense vegetables, like the celery root, should be in smaller pieces the less dense butternut squash—to insure that vegetables will cook at the same rate.

Preheat oven to 425 degrees F. Place a large sheet tray in the oven to get very hot.

In a large bowl, combine all the ingredients except for the parsley and lemon juice and mix well.

Transfer the vegetables to the hot sheet tray. Arrange them in a single layer so that they caramelize and don't just steam in the oven. Place in the hot oven. After 20 minutes of cooking turn the vegetables with a spatula. Continue roasting for a total of 40 to 60 minutes; until the vegetables are tender.

Remove to a platter, sprinkle with parsley and drizzle with the juice of one lemon, and serve.