

ROASTED ROOT VEGETABLES WITH ROSEMARY OLIVE OIL

Featuring
Rosemary Infused Olive Oil



Serves 4

1 lb Yukon or red potatoes
1 lb celery root
1 lb rutabagas
½ lb carrots
1 lb parsnips
1 lb turnips
2 large onions
Kosher salt and cracked black pepper to taste
Generous amount of Rosemary Infused Olive Oil



← Directions on Back Side

Recipe By: Amber Hickerson

Peel and Large dice all ingredients (don't peel potatoes), about 1 inch x 1 inch.

Preheat oven to 400 degrees.

In a large bowl combine everything, sprinkle generously with salt and pepper and coat thoroughly with rosemary infused olive oil.

Roast in oven uncovered on greased baking sheet, turning occasionally until tender and golden brown, about 45 min.

Remove from oven and drizzle with rosemary infused olive oil again before serving.

