

Easy Roasted Vegetables

4 Servings

INGREDIENTS

8 small red potatoes cut in half
2 carrots, peeled and cut into 2-inch pieces
1 large white onion cut into 2-inch squares
2 stalks celery cut into 2-inch pieces
1 tablespoon olive oil
1 tablespoon unsalted butter, melted
1 teaspoon apple cider vinegar
1 tablespoon kosher salt, or to taste
1 teaspoon freshly ground black pepper
1 teaspoon fresh thyme leaves

METHOD

1. Preheat the oven to 400°F and set the function to ROAST.
2. Place all ingredients in a large mixing bowl and toss.
3. Spread vegetables evenly on roasting pan and place in oven in bottom position.
4. Set the Pressure Release Valve to SEAL and lower Sealing Lever to the SEAL position.
5. Set timer for 40 minutes, vegetables are done when they are fork tender.
6. When time is up turn the Pressure Release Valve to VENT and wait for all air to escape. After vented slowly raise pressure bar and press the Door Release Button to open the Door.
7. Remove vegetables and serve hot.