



# ROASTED ROOT VEGETABLES W/ROSEMARY OLIVE OIL

**featuring** ROSEMARY INFUSED OLIVE OIL

SERVES 4

- 1 lb Yukon or red potatoes
- 1 lb Celery root
- 1 lb Rutabagas
- 1/2 lb Carrots
- 1 lb Parsnips
- 1 lb Turnips
- 2 large onions
- Kosher or Sea salt and
- Fresh cracked black pepper to taste
- Generous amount of Rosemary
- Infused Olive Oil



DIRECTIONS ON BACK SIDE

*Recipe by Amber Hickerson*

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## DIRECTIONS

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SERVES 4

Peel and large dice all ingredients (do not 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.



ENJOY!

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