## ROASTED ROOT VEGETABLES W/ROSEMARYOLIVE 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

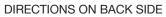
1 lb Turnips 2 large onions

Kosher or Sea salt and

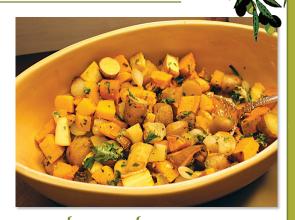
Fresh cracked black pepper to taste

Generous amount of Rosemary

Infused Olive Oil



Recipe by Amber Hickerson



& Vinegar Bar

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## DIRECTIONS

SFRVFS 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.



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