

## Roasted Potatoes, Carrots, Parsnips & Brussels Sprouts



**Total time to prepare:** 20 minutes

### **Ingredients:**

- 1/3 cup extra-virgin olive oil
- 3 medium carrots (about ¾ pound) cut into 1 ½ inch thick circles
- 1 ½ cups brussels sprouts (about ½ pound), halved (good sized ones)
- 4 cups red potatoes (or other type, about 1 pound), cut into 1 ½ inch thick slices
- 3 medium parsnips (about 1 lb) cut into 1 ½ inch thick slices
- 1 cup sweet potatoes (about 1 lb), cut into 1 ½ inch thick slices
- 1 tblsp dried oregano, rosemary
- 1 tsp dried thyme, basil
- ¼ tsp sea salt
- 2 tbsp freshly ground black pepper

### **Directions:**

Grease an 11/17 inch baking sheet with the olive oil. Place veggies in baking sheet and add the dried herbs, salt and pepper. Toss well, evenly coating all the vegetables with the seasonings and oil. Add more oil if the vegetables seem dry. Spread them evenly on the baking sheet and bake for 35-40 minutes (or bbq).

I did this with just carrots and Brussels sprouts and it was still fabulous. Experiment!