

Roasted Root Veggies

A blend of potato wedges, carrots, and onion strips, tossed with seasonings and oven-roasted to perfection!

Yield:

6-8 servings

Ingredients:

1 1/2 pounds Yukon Gold potatoes (about 5 medium)

1 1/2 pounds carrots (about 6 medium)

1 large onion

2 cloves garlic*

1 1/2 teaspoons salt

1/4 teaspoon ground black pepper

1/4 cup oil

Instructions:

1.

Wash potatoes and cut into wedges. Wash or peel carrots, and cut into strips (about 2-3 inches long). Cut onion into wedges or strips or thick slices.**

2. In a large bowl, toss together the prepared veggies with the garlic, salt, pepper, and oil. Spread in a single layer on two greased 11×15-inch baking sheets.

3. Bake in preheated 425 degree oven for 15 minutes. Stir (or turn) and bake for 15 minutes longer, or until golden on the outside and soft inside. Serve hot!

These roasted veggies go great with a main course of grilled

meat, roasted chicken, or burgers.



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This recipe is from Tammy's Recipes.