

U The Lexingtonienne U

ROASTED ROOT VEGETABLES

- 1 butternut squash
- 1 turnip (Or more if you love them.)
- 1 lb carrots
- 3 Tbsp (approx) olive or canola oil
- Fresh chopped flat-leaf or dried parsley to taste
- Salt & pepper to taste

You can also use parsnips, potatoes, sweet potatoes... whatever you like. And the amounts don't have to be exact. It's very "whatever."

Preheat oven to 425. Peel and cut vegetables into bite-size cubes (see photos above if the butternut squash seems intimidating). Toss in a bowl with oil, parsley, salt and pepper. Spread onto a rimmed baking sheet lined with foil in a single layer; you may need more than one baking sheet.

Bake for 20 minutes. Use a large spatula to turn the veggies, then return to the oven for another 20 minutes or until veggies are tender and beginning to caramelize.

