

Roasted Veggie Medley

This is our standard recipe for roasting any combo of the veggies listed below, useful with many CSA boxes in fall. Do not add salt until the vegetables are cooked. Beets require longer cooking and are not useful in this dish. If you have red peppers in the freezer, they are a nice addition at the end of cooking.

Choose several of the following vegetables:

potatoes, cut in large, evenly-sized chunks

carrots, split in half lengthwise

onions, quartered

celeriac, cut in 1/2-inch slices, peeled, then cut into chunks

parsnips, split lengthwise into quarters or sixths (depending on size), then into 3-inch lengths

garlic cloves, peeled

canola oil

olive oil

thyme or oregano or parsley (or other herbs), minced

asiago cheese, grated

salt and pepper

1. Preheat oven to 425oF.
2. Toss the potatoes, carrots, celeriac, parsnips and/or onions with canola oil. Spread in a shallow layer in an oiled baking pan or sheet. In a separate small ovenproof pan, toss the peeled garlic cloves with olive oil. Use lots of garlic. Place the two pans in the oven.
3. Roast until everything is tender. The garlic will be ready in about 20 minutes. Remove from oven when the cloves first turn golden-brown. The potatoes, carrots and onions will be ready in about 45-60 minutes. Toss at least once or twice during roasting.
4. Add the garlic and minced herbs to the cooked potato mixture. Season well with salt and pepper. Toss well, then scatter grated Asiago on top. Return to the oven until the cheese is melted.