

Herb-Roasted Root Vegetables

This delightful dish features a medley of roasted root vegetables, enhanced with aromatic herbs. It's a perfect side for any meal or a wholesome snack on its own.


35 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 medium carrot
- 1 medium parsnip
- 1 small sweet potato
- 1 small beet
- 1 tablespoon olive oil
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste

Steps

- 1 Preheat your oven to 400°F (200°C).
- 2 Peel and chop the carrot, parsnip, sweet potato, and beet into even-sized pieces.
- 3 In a bowl, combine the chopped vegetables with olive oil, thyme, rosemary, salt, and pepper.
- 4 Spread the vegetables in a single layer on a baking sheet.
- 5 Roast in the oven for 25-30 minutes, or until tender and caramelized, stirring halfway through.
- 6 Remove from the oven and let cool slightly before serving.