



Roasted Root Vegetables

From the kitchen of BJ Thompson

Note*** To savour the flavour of these vegetables there is no need to add any spices or seasonings. They will turn out crispy on the outside and softened on the inside when cooked at this high heat.

- 1 medium butternut squash
- 4 white turnips
- 5 large carrots
- 5 jumbo parsnips
- 2 T extra virgin olive oil

1. Preheat oven to 425°F.
2. Peel and dice all vegetables into 1" cubes.
3. Place cubed vegetables into a large mixing bowl and stir.
4. Add the extra virgin olive oil and mix very well.
5. Spread vegetables over a large baking sheet in a single layer. (You may need to use two baking sheets.)
6. Roast for 20 – 30 minutes stirring at least once. Remove from the oven as soon as they start to become tender. Serve immediately.