

Oven-Roasted Autumn Vegetables

From – *Cheryl Reeder*

½ lb rutabaga - 1" pieces
½ lb carrots - 1" pieces
½ lb parsnips - 1" pieces
½ lb Brussels sprouts - trimmed
½ lb sweet potatoes - 1" pieces
1 Tbsp unsalted butter
1 Tbsp extra virgin olive oil
2 tsp fresh chopped thyme
2 tsp fresh chopped sage
1/8 tsp freshly grated nutmeg
Salt and freshly ground black pepper
½ cup Marsala wine

- Preheat an oven to 450°F.
- Bring a pot of boiling salted water to a boil.
- Add the rutabagas, carrots, parsnips and Brussels sprouts and simmer until they give slightly with a fork, 5 minutes.
- Place the rutabaga, carrots, parsnips, Brussels sprouts, and sweet potatoes in a large roasting pan.
- Melt the butter in a small saucepan and add the oil, thyme, sage and nutmeg. Stir together.
- Drizzle the butter and oil over the vegetables and toss them to coat them completely.
- Season with salt and pepper.
- Pour the Marsala into the bottom of the roasting pan.
- Cover tightly with foil and bake in the oven for 40 minutes.
- Remove the foil, toss the vegetables and continue to cook until the Marsala is evaporated and the vegetables can be easily pierced with a knife, 20 to 30 minutes.



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