

Roasted Vegetables with Balsamic Vinegar

From – *From Asparagus to Zucchini*

4 lb assorted root vegetables

3 Tbsp olive oil

3 Tbsp chopped fresh rosemary, marjoram, oregano or sage (or a combination)

5 garlic cloves, minced

2 Tbsp balsamic vinegar

salt & freshly ground black pepper

- Heat oven to 450 degrees.
- Scrub vegetables and trim off tops and root ends. Cut into 2” pieces.
- Toss with olive oil.
- Spread on a baking sheet and roast 15 minutes.
- Stir vegetables, lower heat to 375 degrees and continue roasting another 10 minutes.
- Add herbs and garlic, and continue roasting until vegetables are soft when pierced with a sharp knife, 15 to 30 minutes.
- Toss with vinegar and salt & pepper to taste.



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