

ROASTED VEGGIES

It's easy to get bored with side dishes, particularly at this time of year. There are no local fresh tomatoes for a bright salad or piles of basil to turn into a pesto sauce. In the dead of winter, it's all about the root vegetables. So here is a simple and very tasty recipe that might cheer you up as you wait for spring to show its colors.

INGREDIENTS (serves 6-8)

1 butternut squash, skin and seeds removed, cut into $\frac{3}{4}$ " squares

1 fennel bulb, stalks removed, cut into $\frac{3}{4}$ " squares

1 large red onion, skin removed, cut into $\frac{3}{4}$ " squares

2 large carrots, skins removed, cut into $\frac{3}{4}$ " squares

1 large parsnip, skin removed, cut into $\frac{3}{4}$ " squares

1 large potato, skin removed (optional), cut into $\frac{3}{4}$ " squares

olive oil

1 tablespoon fresh rosemary, chopped

$\frac{1}{4}$ teaspoon garlic powder

salt and pepper

PREPARATION

Preheat oven to 425 degrees.

Line two sheet pans with aluminum foil. Spread out the squash, fennel, and red onion on one pan, keeping each vegetable in its own section. Spread out the carrots, parsnip, and potato on the other pan, keeping each vegetable in its own section. Don't mix the veggies because some may cook faster than others

and you'll want to remove those so they don't burn.

Drizzle olive oil over the veggies, then season with rosemary, garlic powder, salt and pepper. With your hands, mix each individual vegetable so that the oil and spices are evenly distributed.

Place pans in the oven. If you can fit both pans on one level, then do so. If not, place them in the center and bottom of your racks, trying to leave some space between them. Roast for ten minutes, then take out and stir, still trying to keep each veggie separate from the other. Roast for another ten minutes, and stir again.

Lower temp to 375 and if your pans are on separate levels, flip the position of the pans and roast another ten minutes. At some point, the onions and fennel and possibly the squash may cook faster, so feel free to remove them as needed so they don't burn. Set aside.

Stir vegetables and place back in the oven for the final ten minutes. (Total cook time 40 minutes.)

Place all the vegetables in a serving bowl and mix together.