# Roasting Root Vegetables

## Ingredients:

- Various Root Vegetable such as potatoes, sweet potatoes, carrots, rutabagas, turnips, parsnips, beets, red onions
- 3 Tbsp. Olive Oil
- 3 cloves Garlic
- 1 Tbsp Thyme
- 1 tbsp Rosemary
- dried cranberries
- parmesan cheese
- Salt and pepper

**Oven Temp: 425  Bake time: 1 hr. 15 min**

- Prepare the infused olive oil by mixing the coarsly chopped garlic and dry Thyme and Rosemary into the Olive Oil and setting it aside.
- slice the vegetables into reasonably similar thicknesses for even baking and arrange them in a baking dish or on a sheet pan.
- Drizzle all of the Olive Oil mixture over the vegetables. Salt and pepper to taste
- Cover the dish with foil and bake for 40 min.
- remove the foil from the dish and sprinkle with dried Cranberries and parmesan Cheese. Drizzle a little more olive oil over it if you like.
- return to the oven uncovered and bake for an additional 35 minutes or until vegetables are fork tender.

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