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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