

Roasted Fall Vegetables

Beets, turnips and pearl onions drizzled with olive oil, seasoned with rosemary, and roasted until tender.

Prep Time: 15 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15 Minutes

Yields: 2 servings

INGREDIENTS:

3 medium beets, peeled and cut into 1 inch cubes

1 large turnip, peeled and cubed

1 cup pearl onions, peeled

1/4 cup olive oil

1/2 teaspoon dried rosemary

salt to taste

DIRECTIONS:

1. Preheat oven to 425 degrees F (220 degrees C).

2. Place the beets and turnip in a 9x9 inch baking dish. Cut an X in the root end of the onions and place them in the dish. Drizzle the olive oil over the vegetables and add the rosemary and salt. Stir to coat

the vegetables with oil.

3. Bake in preheated oven for 1 hour, or until the vegetables are golden brown and tender. Serve hot.