Chef Kathy’s Roasted Vegetable Recipe

Ingredients:

* 1/3 cup extra virgin olive oil
* 1-pound carrots cut into 1 ½ inch circles
* ½ pound Brussels sprouts, halved
* 1-pound red bliss potatoes cut into 1 ½ inch thick slices
* 1-pound parsnips cut into 1 ½ inch thick slices
* 1-pound sweet potatoes, cut into 1 ½ inch thick slices
* 1 tablespoon dried oregano
* 1 tablespoon dried Rosemary
* 1 teaspoon dried thyme
* 1 teaspoon dried basil
* Salt & Pepper to Taste

Directions:

1. Pre-heat oven to 400 degrees
2. Grease an 11 by 17-inch baking sheet with extra virgin olive oil
3. Place the vegetables in a large mixing bowl
4. Add the dry herbs and the salt and pepper
5. Toss well to evenly coat the vegetables
6. Add more oil if needed
7. Spread the vegetables evenly on the large baking sheet
8. Bake for about 35-40 minutes