

# GARDEN ROOT ROAST

*recipe by: nina shirley*



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SERVES: 8 // TOTAL TIME: 1 HOUR  
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## INGREDIENTS

2 DARK RED BEETS  
2 GOLDEN BEETS  
2 GARLIC CLOVES  
3 SWEET POTATOES  
4 CARROTS

2 TURNIPS  
3 TBSP OLIVE OIL  
1/4 CUP CHOPPED PARSLEY  
1/2 CHOPPED ONION  
SALT & PEPPER TO TASTE

## DIRECTIONS

1. PREHEAT OVEN TO 425° WITH PAN INSIDE.
2. CUBE ALL VEGGIES FOR 10 MINUTES.
3. DRAIN WATER.
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5. TOSS WITH OLIVE OIL.
6. ADD PARSLEY, ONION AND SALT.
7. ROAST IN PRE-HEATED PAN FOR 45 MINUTES, TURNING EVERY 15 MINUTES.

recipe by:

*The* **DIRT**  
**ACADEMY**  
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