

Root Vegetables - Glazed & Roasted



Prep Time: 30 minutes

Cook Time: 50 minutes, approximately

Serves: 6-8

Ingredients

- 3 large parsnips, peeled and cut into $\frac{3}{4}$ -inch pieces
- 1-pound bag of baby carrots
- 1 small celery root or $\frac{1}{2}$ large, peeled and cut into $\frac{3}{4}$ -inch pieces
- 3 large golden beets, peeled and cut into $\frac{3}{4}$ -inch pieces
- 2 small onions, peeled and quartered
- 4 cloves garlic, minced
- 2 tbsp. fresh rosemary, finely chopped
- 2 tbsp. fresh parsley, finely chopped
- $1\frac{1}{2}$ tsp. sea salt, or more to taste
- $\frac{1}{2}$ tsp. freshly ground black pepper, or more to taste
- $\frac{1}{4}$ cup [Gustare Rosemary Extra Virgin Olive Oil](#)
- $\frac{1}{4}$ cup [Gustare Pomegranate-Quince Balsamic Vinegar](#)
- Fresh pomegranate seeds, as desired

Directions

Preheat oven to 425 degrees. In a large bowl, toss all ingredients except pomegranate seeds until evenly coated. Spread in a single layer onto 1 or 2 sheet pans. Cover with foil and roast for 40-45 minutes stirring once approximately halfway through. Uncover, stir gently and roast an additional 10 minutes, until vegetables are tender and slightly caramelized. Sprinkle generously with fresh, crisp pomegranate seeds just prior to serving. Enjoy!