



## Roasted Fall Vegetables

Serves 6

### *Ingredients*

6-8 Medium sized baking potatoes, scrubbed and cut in half

12 Medium carrots, ends trimmed and peeled

3 Green onions, ends trimmed off and cut into quarters

8 Cloves of garlic, flattened slightly

Small bunch of fresh parsley, roughly torn

2-3 Tablespoons of olive oil

1 Teaspoon of dried rosemary

Sea salt

Black pepper

### *Julia's Cuisine*

**By:** Julia Pinney  
Salads, Sides, Vegetable & Rice Dishes

**Webpage**  
<http://www.juliascuisine.com/>

### *Method*

Preheat your oven to 350 degrees F. Have ready a large deep sided baking dish. Toss in your vegetables and and coat with olive oil, rosemary, salt and pepper. Arrange the onion quarters and garlic bulbs evenly around the vegetables. Toss over the parsley. Roast for about 30 minutes and remove from oven and give the vegetables a turn over. Put them back in the oven for about 20-25 more minutes. Remove from oven and leave to stand about 5 minutes before serving. Roasted vegetables are at their prime shortly after taking out of the oven. So, I don't recommend you cook them and leave them too long before serving.