Roasted Root Vegetables

**Ingredients**

Olive oil

Salt & pepper

Fresh Rosemary, Thyme, or Sage (optional)

**Just about any root vegetable will work**. (beets, turnips, carrots, watermelon radishes, potatoes, sweet potatoes, onions, garlic, or even peeled chunks of winter squash or pumpkin)

**Directions**

Preheat oven to 425.

Chop all your veggies in 1-2 inch chunks.

Place in a large bowl, and drizzle with olive oil. Sprinkle with salt and pepper. Add your chopped fresh , or dried herb, if you choose. Toss with a spoon so that everything is equally coated.

Then place on a cooking sheet in one layer.

Cook for 45 minutes, turning them halfway through

Serve hot.

Salted bacon goes extremely well with these vegetables. Add a piece of good, wholesome bread and a glass of red wine and you have a rustic, tasty meal. You could start with some soup, and/or a good cheese and you have a warming Fall meal.

