



RECIPE NAME: Roasted Root Veggies with Sage

FROM THE KITCHEN OF: Ang DeSmith '14

INGREDIENTS:

4 cup of a variety of
root veg: carrots, sweet
potatoes, parsnip,
white potato, turnip.
Olive oil
2 cup fresh sage,
1/4 c. Parmesan
cheese

INSTRUCTIONS:

Wash, peel, veggies. Chop into medium
size chunks 1-2 inch. Top with sage. Put on
baking sheet, drizzle heavy with oil. Bake
until crisp. Remove from oven coat with
cheese shreds or crumbles. Salt and
pepper if desired.

Additional Notes: When baking spread
evenly one layer of veggies. Flip a few
times.

