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▶▶▶▶ January 2013 ◀◀◀◀

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# Melange of Roasted Baby Vegetables

**Prep Time:** 20 mins

**Cook Time:** 35 mins

**Total Time:** 55 mins

## Ingredients

- ❖ 1 1/2 cup(s) onion(s), pearl
- ❖ 2 cup(s) carrot(s), baby, (1/4 inch of greens left on) or mini carrots
- ❖ 12 ounce(s) turnips, baby, peeled (1/4 inch of greens left on), and halved; if large, or regular turnips, peeled and cut into 1/2-inch wedges
- ❖ 1 tablespoon extra-virgin olive oil
- ❖ 2 teaspoon maple syrup, pure, divided
- ❖ 1/2 teaspoon salt, or to taste
- ❖ pepper, black ground, to taste
- ❖ 10 sprig(s) thyme, fresh, or lemon thyme
- ❖ 2 teaspoon vinegar, cider
- ❖ 2 tablespoon parsley, flat-leaf, chopped, divided



## Preparation

1. Preheat oven to 450° F. Bring a medium saucepan of water to a boil. Add onions and boil for 1 minute. Drain and rinse under cold running water. Using a sharp paring knife, trim root ends and peel.
2. Combine the onions, carrots, turnips, oil, 1 teaspoon maple syrup, salt, pepper and thyme sprigs in a large bowl; toss to coat well. Spread the vegetable mixture in a single layer on a large baking sheet with sides. Roast, turning the vegetables twice, until tender and lightly browned in spots, about 30 minutes.
3. Transfer the vegetables to a large bowl; remove thyme stems. Drizzle with the remaining 1 teaspoon syrup, vinegar and 1 tablespoon parsley; toss to coat. Sprinkle with the remaining 1 tablespoon parsley and serve.