

Roasted Winter Vegetables

printed from [Smells Like Food in Here](#)

adapted from [Aidells's Roasted Winter Vegetables](#)

5 carrots, peeled and cut into 1" pieces
1 celery root, trimmed well, cut into 1" pieces
1 lb boiling onions, peeled
2 small parsnips, peeled and cut into 1" pieces
3 small turnips, peeled and cut into 1" pieces
1 tbsp finely chopped fresh rosemary
1/4 c olive oil
1 tbsp balsamic vinegar
2 tsp salt

Preheat oven to 450°F.

Place vegetables in a large bowl.

Combine oil, vinegar and salt in measuring glass.

Toss the vegetables in oil mixture.

Spread the vegetables out in one layer on a baking sheet.

Roast about 45 minutes, stirring every 15 minutes, until the vegetables are tender and somewhat caramelized.