

ROASTED WINTER VEGETABLES

Serves 8

This is my favorite way to cook vegetables. The high temperature caramelizes the outside and leaves the inside tender and moist. This is a very flexible recipe; you can add any root vegetable you have in the house to this mélange.

1 pound carrots, peeled
1 pound parsnips, peeled
1 large sweet potato, peeled
1 small butternut squash (about 2 pounds), peeled and seeded
3 tablespoons good olive oil
1 ½ teaspoons kosher salt
½ teaspoon freshly ground black pepper
2 tablespoons chopped fresh flat-leaf parsley

Preheat the oven to 425 degrees.

Cut the carrots, parsnips, sweet potato, and butternut squash in 1- to 1 ¼-inch cubes. All the vegetables will shrink while baking, so don't cut them too small.

Place all the cut vegetables in a single layer on two sheet pans. Drizzle them with olive oil, salt, and pepper. Toss well. Bake for 25 to 35 minutes, until all the vegetables are tender, turning once with a metal spatula.

Sprinkle with parsley, season to taste, and serve hot.

Use the leftovers to make Roasted Vegetable Soup (page 33).