***Roasted Root Vegetables***

***With 18 Year Aged Balsamic Vinegar***

By Debbie Kornberg



*This recipe is a winner every time and perfect for feeding a large group of people or meal prepping for the week.*

**Serves**

**Ingredients:**

2 Yukon gold potatoes, chopped 3/4 inches

2 Golden beets (medium size), peeled, chopped 3/4 inches

1 Fennel bulb, 3/4 inch pieces

1 Sweet Potato, chopped 3/4 inches

1 Red onion, small - medium size, chopped 3/4 inches

3-4 Tbsp. Olive Oil Recommend - [**SPICE + LEAF Premium Israeli Olive Oil (Available on Amazon)**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

1 Tbsp. [**SPICE + LEAF Rosemary Garlic Salt (Available on Amazon)**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

1 Tbsp. [**SPICE + LEAF Roasted Vegetable (Available on Amazon)**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

**Thick Balsamic for drizzling, Recommend -**[**SPICE +LEAF 18 Year Aged Dark Balsamic (Available on Amazon)**](https://www.amazon.com/stores/SPICE+%2B+LEAF/page/75E73F4E-AF81-4E75-BF6F-BC89B4F591FE?ref_=ast_bln)

**Instructions:**

1. Preheat oven to 425 degrees.
2. Peel and cut all vegetables into 3/4 inch pieces.
3. In a large bowl, combine all prepped vegetables. Add Rosemary olive oil with Roasted Vegetable Blend and Rosemary Garlic Salt.
4. Mix all together and then transfer onto a baking sheet with parchment paper. Arrange the vegetables evenly for even cooking.
5. Roast at pre-heated oven to 425 F. Roast for 35 to 40 minutes until vegetables are cooked through.
6. Immediately transfer into a heat proof serving dish to keep warm.
7. For the finishing touch, drizzle balsamic over the roasted root vegetables to compliment the flavor and for a beautiful presentation!