

# Roasted Fall Vegetables

2 large baking potatoes

1/2 medium turnip

4 large carrots

4 tbs. of olive oil

1 tsp. salt

1 tsp. pepper

1 tbs. of thyme (dried or fresh)

Cube all the vegetables. 1 inch to 1-1/2 inch cubes.

Place on flat roasting pan. Sprinkle with seasonings and olive oil. With a wooden spoon, mix the cubed vegetables so they are all coated in oil and seasoning.

Place in a pre-heated 400 degree oven and roast for 30 minutes. Mix vegetables at least 2 times as they cook. (This will make sure all cubes are roasted uniformly.)

Serves 4-5