
Oven Roasted Potatoes & Vegetables

Serves 8 - 10.

| Quantity | Ingredients | Preparation Notes |
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| 1 lb | Tiny New Potatoes halved or sweet potatoes cut into pieces | ☛ Lightly grease 15.5 x 10.5 x 2 roasting pan |
| | | ☛ In pan, combine vegetables |
| | | ☛ In a small bowl, combine oil, vinegar, sugar, rosemary, salt and pepper. |
| 6 sm | Carrots or Parsnips, peeled and sliced into 1 1/2" pieces or 2 C peeled winter squash cut into 1" pieces | ☛ Drizzle over vegetables |
| | | ☛ Bake at 450 degrees for 45 - 50 minutes, stirring twice during baking. Potatoes should be tender |
| | | ☛ Garnish with fresh rosemary |
| 1 med | Red Onion, cut into wedges | |
| 1/4 C | Balsamic Vinegar | |
| 3 Tbsp | Olive Oil | |
| 1 tsp | Sugar | |
| 1 tsp | Dried Rosemary | |
| 1/2 tsp | Salt | |
| 1/4 tsp | Pepper | |