



Recipe from the Cheyenne Botanic Gardens

Roasted Veggies

8 to 12 slender carrots, peeled and trimmed

8 to 12 baby turnips, peeled

6 to 8 fingerling potatoes, scrubbed and cut lengthwise in halves

1 or 2 large parsnips, peeled, trimmed, and cut diagonally into 1-inch-thick slices

1 or 2 medium onions, trimmed, peeled and halved, each 1/2 cut into quarters

1 or 2 kohlrabi bulbs, peeled and cut into thick wedges

1 whole head garlic, separated into cloves, unpeeled

2 or 3 sprigs fresh rosemary, sage, or thyme

Salt

Freshly ground black pepper

Extra-virgin olive oil

Preheat the oven to 400 degrees F.

Put all the vegetables and the herb sprigs in a large baking dish. Season well with salt and black pepper, drizzle generously with olive oil, and toss them with your hands to coat them evenly.

Put the baking dish in the preheated oven and cook, stirring the vegetables occasionally, until they are tender and golden brown, about 45 minutes. Serve the vegetables from their baking dish or transfer them to a platter to accompany a roasted main course.