

# Roasted root vegetables with rosemary oil |

## Recipe for 4 servings

### Description

Diced parsnips, celeriac, and carrots roasted in rosemary oil.

### Note

Cut the vegetables evenly so that they cook thoroughly.

### Ingredients

#### For roasted root vegetables

- 400 Gr Celeriac
- 2 Unit(s) Carrot
- 2 Unit(s) Parsnip
- 4 Sprig(s) Rosemary
- Salt and pepper
- Vegetable oil

### Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

#### General preparation

Peel and dice the parsnips, carrots, and celeriac into small cubes.

#### Roasted vegetables

Using a mortar and pestle, crush the oregano with a pinch of salt and a drizzle of vegetable oil to a smooth paste. Season with salt and pepper. Add the oregano oil and mix. Place on a baking sheet and roast in the oven for 15-25 minutes until the vegetables are tender. Set aside.

### Bon appétit!