

## Garlic & Thyme Roasted Vegetables

(10 to 12 servings)



### Ingredients:

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2 lb Baby Potatoes, halved if small, quartered if large  
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3 tbsp EVO Oil  
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2 Carrots, peeled & sliced  
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1 Parsnip, peeled, core removed & sliced  
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1 red Onion, cut in wedges  
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1 tbsp fresh Thyme leaves  
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Kosher Salt  
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Freshly ground black Pepper  
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3 lg cloves Garlic, thinly sliced  
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### Directions:

Preheat oven to 425°.

In a large bowl toss potatoes, oil, carrots, parsnips and onion.

Season with salt, pepper and and coat veggies evenly with the oil.

Pour into a 9"x13" baking dish & bake until the veggies are golden and fork-tender, 35 to 40 min.

Turn them every now and then so they brown evenly.

Add the garlic and thyme leaves, toss to coat and roast for another 5 to 10 min.

Don't burn them.

Serve alongside the lamb.