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## Roasted Root Vegetables

with Brown Butter, Sage, and Almonds



Cooking Time



2 Servings

## What we send

- red wine vinegar
- sweet potato
- pearl onion
- carrots
- garlic
- parsnips
- fresh sage

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving



### 1. Prep ingredients

Preheat oven to 425°F with racks in upper and lower thirds. Scrub **sweet potatoes**; cut lengthwise into ½-inch thick wedges (no need to peel). Peel **carrots** and **parsnips**; cut lengthwise into wedges or halves, (a similar size to the sweet potato). Peel and thinly slice **3 large garlic cloves**. Pick **10-12 sage leaves** from stems (save remaining sage for Stuffing).



### 4. Toast almonds

Place **almonds** on a baking sheet and toast until golden brown, about 2 minutes (watch closely so they don't burn). Transfer to a plate to cool.



### 2. Season vegetables

Place **sweet potato, carrots, parsnips,** and **pearl onions** in a large bowl. Toss with **¼ cup oil** and season with **1 tablespoon salt** and **a few grinds pepper**.



### 5. Brown butter

Melt **3 tablespoons butter** in a small skillet over medium heat. Add **garlic** and cook, stirring, until garlic is golden brown and butter is beginning to brown, about 3 minutes. Stir in **sage leaves**, cook until fragrant, about 30 seconds, then pour into a medium bowl.



### 3. Roast vegetables

Spread **vegetables** in a single layer on 2 rimmed baking sheets. Transfer to upper and lower oven racks and roast until vegetables are tender and golden, rotating pans from top to bottom and stirring halfway through, 50-60 minutes.



### 6. Finish & serve

Off the heat, add **vinegar** to **butter** mixture. Transfer **vegetables** to a platter and drizzle all over with **brown butter vinaigrette**. Garnish with **toasted almonds**. Enjoy!