

Roasted Fall Root Vegetables with Sage, Wild Mushrooms and Red Apple Balsamic

Ingredients

- 2 Sweet Potatoes
- 2 Butternut Squash
- 2 Large Beets
- 2 Turnips
- 1 Rutabaga
- Sage & Wild Mushroom EVOO
- Red Apple Balsamic
- Salt & pepper to taste

Preparation

- Pre-heat the oven to 375 degrees.
- Peel & cut all vegetables into 2 inch cubes and place into a bowl.
- Drizzle in enough Sage & Wild Mushroom EVOO to cover vegetables.
- Place vegetables on baking sheet and roast for approximately 30 minutes.
- Remove pan from oven and drizzle on the Red Apple Balsamic.
- Return pan to the oven and continue cooking for another 15 minutes or until the vegetables are tender.