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# KITCHEN CONNAISSEUR

## *Oven Roasted Vegetables with Balsamic Vinegar and Roasted Garlic Olive Oil*



There's nothing like these roasted vegetables! The slow cooking method and the addition of a fine balsamic vinegar create an unbelievable combination. Here we've used carrots, turnip and onion, but any combination of vegetables which require the same cooking time will work. You could also use potatoes, sweet potatoes, squash, and parsnips. Serves 6.

### *ingredients*

<b>2 Cups</b>	Carrots, fresh - baby or cut in 1" pieces
<b>2 Cups</b>	Turnip, fresh - cut in 1" pieces
<b>2 Cups</b>	Onions, fresh - whole pearl or vadalina roughly chopped
<b>2 Tbsp</b>	<b>Balsamic Vinegar (Modena)</b>
<b>2 Tbsp</b>	<b>Roasted Garlic Olive Oil</b>
<b>2 Tbsp</b>	<b>Herbs from Provence</b>
<b>2 Tbsp</b>	Brown Sugar
<b>To Taste</b>	Salt and Freshly Ground Pepper

### *instructions*

1. Preheat oven to 375°F. Lightly oil a roasting pan. Place the pan in the oven for 10 minutes.
2. In a bowl mix together Roasted Garlic Olive Oil, Balsamic Vinegar, Herbs from Provence, brown sugar, salt and pepper. Toss this mixture into the prepared vegetables. Remove the roasting pan from the oven. Toss the vegetables into the pan. Bake for 30-60 minutes, or until vegetables are cooked. Remove from the oven and sprinkle with additional balsamic vinegar.

Serve immediately.