## Eat Smart • Move More

## Roasted Root Vegetables

Prep Time: 5 minutes

Total Time: 25 minutes


## Ingredients

1 sweet potato, chopped
1 rutabaga, chopped
1 onion, chopped
1 potato, chopped
2 carrots, chopped
1 turnip, chopped
1 tablespoon olive oil
3 tablespoons reduced fat grated
Parmesan cheese
1 teaspoon garlic powder
1 teaspoon ground sage
1 teaspoon dried rosemary

## Directions

- Heat oven to $350^{\circ} \mathrm{F}$.
- Evenly spread all vegetables on a baking sheet or baking dish. Drizzle oil and seasonings over vegetables. Toss to combine. Bake 30-40 minutes or until all vegetables are tender.
- Sprinkle with Parmesan cheese before serving.
(Recipe adapted from: https://www.thekitchn.com)

- Try adding other vegetables, such as broccoli, cabbage, or cauliflower for a different taste.

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