



Recipes

Other Vegetables

Roasted Rutabaga with Celery Root

Prep Time: 10 minutes

Cooking Time: 40 minutes

Yield: 6 servings

Ingredients:

- 1 rutabaga
- 1 celery root
- 2 tablespoons olive oil
- 1/2 teaspoon sea salt
- 1 teaspoon fresh rosemary

Directions:

1. Preheat oven to 400 degrees.
2. Wash and scrub vegetables. Cut them into 1-inch, thick rounds.
3. Mix with oil, salt and rosemary.
4. Cover and bake for 30 minutes.
5. Turn vegetables over and bake uncovered for 10 more minutes.