

Roasted Root Vegetables with Herbs de Provence

A holiday favorite from the Rushing Household

Cooking Time: 35 minutes

Servings: 6-8

Preparation Time: 20 minutes

INGREDIENTS

- 2 large sweet potatoes peeled and cut into 1/2 inch pieces
- 1 large white onion
- 2 large carrots
- 2 large parsnips
- 3 Tbls. olive oil
- 2 Tbls. dijon mustard
- 1/2 tsp. each thyme, tarragon, basil, oregano, black pepper, lavender
or 3 tsp. herbs de provencal
- 1 tsp. kosher salt

DIRECTIONS

Preheat oven to 350 degrees.

Wash peel and cut all vegetables into 1/2 inch slices, place in a large casserole dish.

Whisk together remaining ingredients.

Pour over vegetables and toss to coat.

Bake for 35 - 40 minutes or until fork tender.