



# Cam Graeber

REALTOR

## ■ October 2009 Recipe ■

### Roasted Vegetable Platter

A delicious assortment of vegetables—leeks, potatoes, parsnips, fennel, red pepper, onions, carrots, and more—are lightly tossed with olive oil and fresh thyme, and roasted at a high temperature until golden brown on the outside and buttery, tender, and soft inside.

The vegetables can be served hot from the oven or at room temperature and are surprisingly good the next day.



#### Ingredients:

- 1-1/2 pounds baby potatoes, scrubbed
- 2 small heads fennel, trimmed, bulb cut into quarters
- 1 pound medium carrots, peeled, and cut into 1-1/2 inch pieces (if the carrots are very thick, cut them in half lengthwise before cutting into 1-1/2 inch pieces)
- 1 pound parsnips (about 5 medium) (if the parsnips are very thick, cut them in half lengthwise and then into 1-1/2 inch pieces)
- 3 or 4 small leeks, cut in half lengthwise and thin into 1-1/2 inch pieces
- 1 large red bell pepper, cored and cut into 1/2 inch thick strips
- 8 ounces Brussels sprouts (if large, cut in half)
- 2 tablespoons chopped fresh thyme leaves, or 2 teaspoons dried
- salt and pepper to taste

#### Directions:

Place a rack in the middle of the oven and preheat the oven to 425°. Place the potatoes at one end of a large rimmed baking sheet or roasting pan. Arrange the fennel next, cut side up, followed by the carrots, parsnips, leeks, red pepper, and Brussels sprouts, creating rows of vegetables. Sprinkle with the oil and thyme, and season with the salt and pepper. You can prepare all the vegetables several hours ahead of time; cover and refrigerate until ready to roast. Roast for 30 minutes. Reduce the temperature to 350° and carefully flip the vegetables over. Roast for another 30 minutes, or until everything is tender when tested with a small, sharp knife and golden brown. Serve hot or at room temperature.