

Roasted Vegetables with Gremolata



Ingredients

- 1 pound medium carrots, peeled, halved lengthwise, then crosswise
- 1 pound medium parsnips, peeled, cut in half lengthwise, then crosswise
- 1 pound turnips, peeled, halved, cut into 1-inch-thick wedges
- 1 1/4 pounds brussels sprouts, trimmed, halved
- 1 small butternut squash cut into 1-inch cubes
- 1 large onion, cut into big chunks
- Spray olive oil
- 1 tablespoon olive oil
- Salt and pepper to taste

Gremolata Ingredients

- 1/4 cup grated Parmesan cheese (about 1 ounce)
- 1/4 cup finely chopped fresh parsley
- 2 tablespoons fresh lemon juice, divided
- 1 tablespoon finely grated lemon peel
- 1 small garlic clove, minced

Directions

- Preheat the oven to 425°F. Place carrots, parsnips, turnips, squash, onion, and brussels sprouts in a large bowl and spray with olive oil. Sprinkle it with salt and pepper. Transfer to the rimmed baking sheet. Make sure that vegetables are not crowded on the baking sheet, which will allow for nice caramelization. Roast until vegetables are tender, tossing often, about 45 minutes to 1 hour. Transfer vegetables to a large platter; cool.
 - Place grated cheese, parsley, 1 tablespoon lemon juice, lemon peel, garlic, and 1 tablespoon oil in a small bowl. Season the gremolata to taste with salt. Sprinkle over vegetables just before serving.
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