

Roasted Root Vegetables with Cumin and Coriander

Ingredients

- ½ lb sweet potatoes, peeled and cut into 1-inch pieces
- ½ lb parsnips, peeled and cut into 1-inch pieces
- ½ lb rutabagas, peeled and cut into 1-inch pieces
- ½ lb turnips, peeled and cut into 1-inch pieces
- 2 T olive oil
- 1 tsp ground cumin
- 1 tsp ground coriander
- ½ tsp salt
- ¼ tsp pepper
- 2 T chopped fresh cilantro

Directions

Preheat oven to 400.

In a large bowl, combine the vegetables, olive oil, cumin, ground coriander, and salt. Toss well to coat.

Arrange vegetables in a single layer on a large baking sheet.

Roast, stirring the vegetables every 15 minutes, until tender and evenly browned, about 45 minutes.

Sprinkle with the pepper.

Transfer to a serving dish and sprinkle with cilantro. Serve hot or at room temperature.