



HOLIDAY SIDE DISH

SERVES A CROWD

Roasted Root Vegetables

with Brown Butter, Herbs & Almonds



50min



2 Servings

We figured since Thanksgiving is about celebrating the harvest, we'd better include a big platter of colorful autumn vegetables! These are topped with a make-you-feel-fancy, garlicky brown butter. With pearl onions, aromatic sage, and garlic dotted throughout, and toasted almonds on top, there are delightful flavors in every bite.

What we send

- 2 sweet potatoes
- ½ lb rainbow carrots
- 2 parsnips
- garlic (use 2 large cloves)
- ¼ oz fresh sage
- 4 oz pearl onions
- 1 oz sliced almonds ¹⁵
- sherry vinegar (use 2 Tbsp)

What you need

- olive oil
- kosher salt & ground pepper
- butter ⁷

Tools

- 2 rimmed baking sheets
- small skillet

Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 260kcal, Fat 11g, Carbs 40g, Protein 4g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Cut **sweet potatoes** lengthwise into ½-inch thick wedges. Peel **carrots** and **parsnips** and cut into similar size pieces (wedges or halves) as the sweet potato. Peel and thinly slice **2 large garlic cloves**. Pick **5-8 sage leaves** from stems. Discard stems, and keep leaves whole.



4. Toast almonds

Place **almonds** on another rimmed baking sheet or pie plate. Toast on lower oven rack until golden brown, about 2 minutes (watch closely, as ovens vary).



2. Season vegetables

In a large bowl, toss **sweet potatoes**, **carrots**, **parsnips**, and **pearl onions** with **2 tablespoons oil** and season with **salt** and **pepper**.



5. Make brown butter

Melt **2 tablespoons butter** in a small skillet over medium heat. Add **sliced garlic**; cook, stirring, until garlic is golden-brown and butter is beginning to brown, about 3 minutes. Stir in **sage leaves** and pour into a medium heatproof bowl.



3. Roast vegetables

Spread **vegetables** in a single layer on a rimmed baking sheet. Roast on lower oven rack until vegetables are tender and golden, tossing halfway through, 35-40 minutes.



6. Finish & serve

Add **2 tablespoons of the sherry vinegar** (save rest for own use) to **butter mixture**. Transfer vegetables to a platter, and drizzle **vegetables** all over with the **butter-vinegar mixture**. Garnish with **toasted almonds**. Enjoy!