Roasted Vegetables with Thyme Oil

Thyme is a delicious herb that grows close to the ground and comes from the same family as mint. It has an earthy flavor that is slightly sweet. It can be added to soups and slow-roasted meats while also serving as a great addition to flavored butters or oils. You can use any of your favorite vegetables with this recipe!

INGREDIENTS

1 Bunch of carrots
3-5 Beets
1 Onion
3 Turnips
5 Tablespoons Olive oil, divide
1 Tablespoon horseradish
1 Tablespoon thyme, chopped
2 Teaspoons sherry vinegar
½ Teaspoon salt

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Toss carrots, beets, turnips, and onion with 2 tablespoons olive oil, salt, and pepper.
3. Roast the vegetables until browned and fork tender.
4. Heat remaining 3 tablespoons olive oil in a saucepan and add thyme, horseradish, vinegar, and salt.
5. After the vegetables have finished roasting, pour the horseradish thyme oil over the vegetables and serve.