

Sriracha honey roasted root vegetables

Ingredients

- 2 medium turnips, peeled (optional), cut into $\frac{3}{4}$ -inch cubes
- 2 medium carrots, peeled (optional), sliced diagonally $\frac{1}{2}$ -inch thick
- 1 medium sweet potato, peeled (optional), cut into $\frac{3}{4}$ -inch cubes
- 1 tablespoon extra-virgin olive oil
- $\frac{1}{2}$ teaspoon sea salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- 1 tablespoon parsley, minced

Glaze

- 1 tablespoon soy sauce
- $\frac{1}{2}$ -1 teaspoon sriracha
- 1 teaspoon honey
- $\frac{1}{2}$ tablespoon olive oil



Nutritional information

\$4.70 total/\$1.18 per serving

Servings: 4

Calories: 132 per serving

Directions

- Preheat oven to 425°F and line large rimmed baking sheet with parchment paper.
- In a large bowl, toss turnips, carrots and sweet potatoes with olive oil, salt, and pepper.
- Spread in single layer on prepared baking sheet, leaving space between pieces to promote caramelization.
- Roast 25 minutes, stirring halfway through to ensure even browning. Edges should be deep golden color and slightly crisp when done.
- In a small bowl, whisk soy sauce, sriracha, honey and olive oil.
- Remove vegetables from oven, drizzle with glaze and toss gently to coat.
- Return them to oven for 5–10 minutes or until the glaze bubbles.
- Transfer to a serving platter and garnish with parsley.