



Vegetable Pan Roast

- spices and/or herbs
- sea salt
- olive oil
- garlic
- shallots
- onions
- sunchokes
- potatoes
- celeriac
- parsnips
- carrots

Preheat the oven to 375°. Line a large baking sheet with a double layer of foil.

Peel the vegetables, except for the potatoes, and cut them into chunks of roughly the same size (about 2-3"). Remove the skins from the garlic, shallots and onions. Place everything in a big bowl and add a few glugs of olive oil, a couple big pinches of sea salt and any flavorings you like. Suggestions: aleppo pepper; vadouvan; rosemary & lemon zest; pimentón; porcini powder...you get the idea.

Roast until soft and caramelized, about an hour, turning with a spatula once or twice.