Roasted Seasonal Veggies with Salsa Verde

*Serving size: 4*

**Ingredients:**
1 head fennel, core removed, sliced
4 medium turnips, peeled & quartered
8 baby potatoes, quartered
1 large onion, large dice
6 garlic cloves, smashed
5 sprigs rosemary
4 tbsp olive oil
1 bunch parsley, minced
1 bunch cilantro, minced
1 lemon
1 jalapeño
1 tsp cumin
1 tsp turmeric
1 pinch cayenne
salt and pepper to taste

**Directions:**

1. Make the salsa verde by mixing parsley, cilantro, juice of one lemon, 2 cloves garlic (minced), 2 tbsp olive oil, jalapeño, cumin, turmeric, cayenne together. Set aside.
2. Mix remaining ingredients together and place in a roasting tray. Place tray into a 425F degree oven for 40 minutes or until vegetables are slightly charred and tender.
3. Remove from oven, toss with salsa verde and serve.