

## 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:**

#### *Roasted Seasonal Veggies with Salsa Verde*

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.