

Roasted Root Vegetables & Onions with Horseradish Sour Cream



PREP:
20m

TOTAL:
40m

YIELD:
6 to 8 servings

COURSE: Side
CUISINE: American

INGREDIENTS

For vegetables

6 cups root vegetables, peeled and cut into 1-inch pieces (carrots, parsnips, turnips, rutabaga, celery root and winter squash, such as butternut, delicata, acorn)
2 cups Brussels sprouts, trimmed and halved
1 cup baby red potatoes, halved
2 large Goldies™ yellow onions, peeled and quartered*
3 Tbsp olive oil
Salt and pepper, to taste

For horseradish sour cream

1 cup sour cream
1 to 2 tsp prepared horseradish
1 tsp fresh lemon juice
Salt and cayenne pepper, to taste

DIRECTIONS

1. For vegetables, preheat oven to 450°F with racks in center and lower third of oven. Arrange vegetables in single layer on two or three large baking sheets; drizzle each sheet with 1 to 1-1/2 tablespoons of oil and season with salt and pepper. Stir vegetables to coat with oil and seasonings.
2. Roast vegetables on middle and lower racks 15 minutes; stir and alternate pans on racks. Continue roasting 15 minutes or until vegetables are browned and tender.
3. For horseradish sour cream, stir all ingredients together to blend. (Horseradish sour cream may be made up to 2 days in advance and chilled until serving.) To serve, transfer vegetables to serving dish. Serve with horseradish sour cream on the side.

CUTTING ONIONS PRO TIP!

*When preparing onions, halve them through the root and stem end (the “north” and “south” poles, not crosswise through the “equator”), remove papery layer and trim off stem end, leaving root end intact. This will help prevent the onion wedges from falling apart.