



PREP
25 min

COOK
40 min

SERVES
6

Roasted Root Vegetables with Maple Glaze

INGREDIENTS

2 carrots, peeled and cut into batons
2 parsnips, peeled and cut into batons
2 beetroot, peeled and cut into wedges
1 sweet potato, peeled and cut into chunks
2 tbsp The Olive Tree Extra Virgin Olive Oil
2 tbsp Brookdale Pure Maple Syrup
1 tbsp fresh thyme leaves (add more thyme for the garnish)
Stonemill Salt & Pepper

DIRECTIONS

1. Preheat oven to **200°C (fan-forced)**. Line a large baking tray with paper. Place all root vegetables on the tray.
2. Drizzle with olive oil, maple syrup, thyme, salt, and pepper. Toss to coat. Roast for **35–40 minutes**, turning once, until golden and tender.
3. Transfer to a platter and serve warm, garnished with extra thyme.



Good Different



For extra caramelisation, switch oven to grill for the final 5 minutes of roasting.