

Roasted vegetables with balsamic sauce by Bosch

Ingredients | For 2 servings

Oven-safe baking dish

Vegetables:

1 sweet potato

1 potato

1 carrot

1/2 turnip

1 small butternut squash

1 tbsp. olive oil

Salt

Sauce:

1/2 onion, diced

1 clove garlic, finely chopped

1 tbsp. olive oil

2 1/2 tbsp. white balsamic vinegar

1 1/2 tsp honey

3 tbsp. cream

3 sage leaves, finely chopped

Salt

Pepper

Preparation

1.

Wash and peel the vegetables, and cut into long flat strips. Place the vegetables in the oven-safe baking dish, drizzle with olive oil, add salt and toss to coat evenly. Bake at 375°F for 30 minutes, or until tender.

2.

Sauté the onion in 2 tbsp. of olive oil. Season to taste with the balsamic vinegar, honey, cream, sage, salt and pepper. Cook on medium high heat for two minutes. Add the garlic at the end.

3.

Pour the sauce over the roasted vegetables and serve immediately.