

Roasted Rutabaga



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine

Directions:

Toss 1 large peeled and cubed rutabaga with 3 tablespoons olive oil, and salt and pepper on a baking sheet. Roast at 425 degrees F until golden and soft, 40 minutes. Toss with 1/2 teaspoon apple cider vinegar and chopped parsley.



Photograph by Antonis Achilleos
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