



Aunt Nellie's[®]

THYME-SCENTED ROASTED VEGETABLES & BEETS

SERVES: Makes 4 SERVINGS

PREP TIME: 20 MINUTES | **COOK TIME:** 30 MINUTES

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Whole Pickled Beets, drained, halved
- 1/2 pound baby carrots
- 1 medium onion, cut through core into 1/2-inch wedges
- 8 ounces shallots, peeled, halved if large
- 1 tablespoon olive oil
- 1 teaspoon dried thyme leaves (See Note)
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 clove garlic, minced

NOTE: 1 tablespoon chopped fresh thyme may be substituted. Sprinkle over vegetables when adding garlic.

INSTRUCTIONS

1. Heat oven to 400° F. Scatter beets, carrots, onion wedges and shallots in 15 x 10-inch jelly roll pan. Drizzle with oil and sprinkle thyme, salt and pepper over vegetables; toss to coat.

2. Roast, uncovered, in oven 15 minutes. Add garlic to vegetables; toss well.

Return to oven and continue roasting 15 minutes or until vegetables are tender and lightly browned.

FIND IT ONLINE:

<https://auntnellies.com/thyme-scented-roasted-vegetables-beets/>

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