



Santa Rosa Hills CSA

Carrots, beets, potatoes, and onion

Roasted Vegetables with Walnut Oil and Smoked Paprika

2 carrots, slice ½ inch thick
2 beets, cut into ½ inch cubes
2 potatoes, cut into ½ inch cubes
1 onion, cut into eighths
2 Tbs. olive or canola oil
2 Tbs. La Nogalera walnut oil
2 tsp Spanish smoked paprika

Preheat broiler.

- 1) Place carrots, beets, potatoes, and onion in a shallow baking dish and toss with olive or canola oil.
- 2) Place about 8 inches below broiler and cook for about 10 to 15 minutes, turning every five minutes. Test with a fork and continue cooking if necessary till vegetables are tender.
- 3) Remove from oven, toss with walnut oil, and sprinkle with paprika.

*Or try veggie chips: thinly slice vegetables place on baking sheet single layer. Place under the broiler for 5-10 minutes turning more frequently. Place in a bowl and toss with a couple tablespoons Ojai Organic Olive Oil, then add salt and pepper to taste.