

Roasted Vegetable Stew



- ½ cup Olive Oil
- 1 tblsp. Minced rosemary
- 1 tsp. Minced garlic
- 1 tsp. Salt
- ½ tsp. Pepper
- 1 tsp. Basil

- 2 large potatoes
- 1 large onion
- 3 beets
- 3 parsnips
- 5 carrots
- 5 mushrooms
- 1 small red cabbage

- 1 small wheat loaf, cubed
- 2 cups chicken broth

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Preheat oven to 450F.

Mix oil, herbs and seasonings in a large bowl. Rinse, peel and chop vegetables, adding and tossing each addition with oil mixture. Place in roasting pan and into hot oven. Roast 35 minutes. Turn vegetables and add cubed bread and broth. Return to hot oven and turn the heat off. Let your stew rest for a while. Eat before it needs reheating.

Brought by Pam Abernathy