

FALL ROOT VEGETABLE HASH



INGREDIENTS

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| 2 red beets, cut into 1/2 in. square pieces | 2 Yukon Gold potatoes, cut into 1/2 in. square pieces | 1/4 cup olive oil |
| 2 yellow beets, cut into 1/2 in. square pieces | 2 parsnips, cut into 1/2 in. square pieces | 1/4 cup parsley, chopped |
| 2 fingerling potatoes, cut into 1/2 in. square pieces | 1 garlic clove, chopped | 1/4 cup thyme, chopped |
| 2 carrots, cut into 1/2 in. square pieces | 2 onion, diced | 1/4 cup oregano, chopped |
| | | Salt and pepper to taste |

DIRECTIONS

- Parboil each vegetable separately until cooked almost all the way through, then shock in an ice water bath.
- Heat a skillet over medium-high heat. Add 2 tablespoons of olive oil then add the onion and garlic, stirring occasionally until the onion is soft.
- Add the remaining vegetables and season to taste with salt and pepper.
- Add the remaining olive oil and continue cooking all the vegetables until they are soft and caramelized.
- Season with chopped parsley, thyme, oregano, salt, and pepper and enjoy!