

ROASTED VEGTABLES

- 1 jar **Emily G's Tippy Onion and Garlic Jam**
- 6 to 8 medium carrots, chopped
- 3 Sweet Potatoes, chopped
- 4 Turnips, chopped
- 1 lb large cipollini onions, peeled & halved through the root
- 2 green onions, diced
- 1/2 c extra-virgin olive oil, more for drizzling
- salt & pepper, to taste

Preheat oven to 450°. Toss vegetables and cipollini onions in a mixing bowl with a jar of Emily G's Tippy Onion and Garlic jam and olive oil. Spread out on a roasting pan, using two pans if necessary. Sprinkle with salt and pepper.

Roast until vegetables are medium brown in color, about 20 minutes. Remove pan from oven and toss in green onion and more olive oil if desired. Once cooked vegetables can be left at room temperature at this point for up to 2 hours. Reheat when needed.



EMILY G'S™
JAM OF LOVE