



Merrifield

GARDEN CENTER

Roasted Root Vegetable Stew

By Merrifield Chef Lilienne Conklin

Ingredients

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| 2 tablespoons extra virgin olive oil | 1 large carrot, cut into large dice |
| 1 diced medium onion | 2 cups diced butternut squash |
| ½ cup diced celery | 1 small celeriac root, cut into large dice |
| 2 tablespoons minced garlic | 1 can of cannellini beans drained |
| 6 cups vegetable broth | 2 cups small pasta of your choice, cooked about ¾ of the way through |
| 2 fresh bay leaves | Salt & freshly ground black pepper |
| 1 bunch of Swiss chard, chopped | Several sprigs of fresh rosemary and thyme |
| 3 tablespoons extra virgin olive oil | Red pepper flakes |
| 1 large rutabaga, cut into large dice | Parmesan cheese |
| 2 medium russet potatoes, cut into large dice | Fresh parsley |
| 1 large or several small parsnips, cut into large dice | |

Directions

Please feel free to use whatever root vegetables you like. I would not, however, suggest using beets.



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Directions

In a large Dutch oven over medium heat, Sauté the onion, celery and garlic in the olive oil until fragrant. Add the vegetable broth and hold until the remaining vegetables are cooked.

Preheat oven to 450 degrees. In a large bowl, toss all the remaining vegetables together with the 3 tablespoons of olive oil, salt and pepper and add the rosemary and thyme. Place everything on a foil-lined cookie sheet and bake in the oven for about 30 minutes. After the vegetables have been cooking for about 15 minutes, turn the stock on to boil, add the Swiss chard and cook on medium for 10 minutes. Then reduce the heat to keep it warm. Remove the roasted vegetables from the oven and carefully add them to the hot stock. You can now add the pasta and beans and simmer for 10 minutes to combine all the flavors. Taste and correct the seasonings.