



## Herb Roasted Rainbow Veggies

Yields: 6 servings

Prep time: 5 min

Cook time: 30 min

### INGREDIENTS:

- 1½ tablespoons of olive oil
- 1½ pounds of rainbow baby potatoes
- 1 pound of multicolored carrots (orange is OK too)
- ½ tablespoon of fresh chopped thyme
- ½ tablespoon of fresh chopped rosemary
- 1 teaspoon of salt
- 1 teaspoon of black pepper

### TOOLS:

- [Chantal Induction 21 Steel Heavy-Gauge Tri-ply Griddle \(19 In. x 9.5 In.\)](#)
- [Chantal Pouring Bowl \(16 Cup\)](#)





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### PROCESS:

1. If you want to peel your carrots, do that in this step. We left the peel on and just washed them thoroughly. Cut the potatoes in half. Leave the carrots whole.
2. Preheat oven to 425 °F. In your Chantal mixing bowl, toss the vegetables with the olive oil and spices. Scatter evenly on the griddle.
3. Once the oven is at temperature, place the griddle into the oven for 30 minutes. Check to make sure the potatoes are tender. Return to oven for 5-10 minutes if not.
4. Remove from oven and allow to cool for a bit before serving.

**Happy Holidays!**