

ROASTED FALL VEGETABLES

SERVES 8 Darren Atkins

To make vinaigrette, whisk ingredients except olive oil. Add olive oil slowly, whisking to combine.

In a large bowl, toss all vegetables except beets with olive oil and kosher salt. In a separate bowl, toss beets with olive oil and kosher salt.

Place beets on a sheet pan and roast at 400° until crispy on outside and easily pierced with a paring knife, about 45 min. Place other vegetables on a sheet pan and roast at 400° for 30 min until golden. Toss vegetables with vinaigrette and chopped herbs. Serve on platter topped with beets, toasted pumpkin seeds, and shaved pecorino Romano.

DEEDEE'S NOTES:

- Vinaigrette may be prepared up to two days in advance.
- Vegetables may be prepped earlier in the day. Submerge carrots and parsnips in water to prevent browning. Pat dry before tossing with olive oil.



Don't be put off by the anchovy! As Darren explains, anchovy is the "secret sauce" in seasoning. It's added to enhance the flavor, but no one knows it's there. You can't taste it, but it makes all the other ingredients taste better.

INGREDIENTS

LEMON-ANCHOVY VINAIGRETTE

2 cloves garlic, finely chopped
2 anchovies, finely chopped
2 tbsp red wine vinegar
Juice of 3 lemons
¾ cup olive oil

ROASTED VEGETABLES

5 heirloom carrots (yellow, gold, orange) peeled and halved lengthwise
1 lb Brussels sprouts, trimmed and halved or quartered
3 beets, peeled and quartered
1 fennel bulb, trimmed and quartered lengthwise
5 parsnips, peeled and halved lengthwise
1 turnip, peeled and quartered
1 red onion, peeled and quartered
¼–½ cup olive oil
Kosher salt and pepper

CHOPPED HERBS

2 tbsp chopped parsley
1 tbsp chopped fresh oregano
1 tbsp chopped mint
1 tbsp chopped sage
1 tbsp chopped rosemary

GARNISH

¼ cup toasted pumpkin seeds
¼–½ cup Pecorino Romano, shaved