

Winter Vegetable Ragout

- ½ # Baby carrots
- ½ # Baby turnips
- ½ # French breakfast radishes
- ½ # Baby golden beets
- ½ # Pearl onions, peeled
- ½ # Large shiitake mushrooms, halved
- 3-4 Tbs. Olive oil
- Salt and pepper
- ¼ C. Picked fresh oregano
- 2 Tbs. Butter, softened

1. Pre-heat oven to 450°.
2. Toss vegetables with olive oil. Season well with salt and pepper.
3. Spread on a sheet pan. Roast until vegetables are just tender (about 20 to 30 minutes).
4. Toss with oregano and butter. Serve.