

Root Hash

Recipe By Rorie Weisberg



Cooking and Prep:  45
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Sukkot, Passover

Diet: Vegetarian, Vegan,
Pescetarian, Gluten Free,
Paleo, Low Carb, Sugar Free

Source: Family Table by
Mishpacha Magazine

This is a festive yet wholesome favorite. Instead of starchy white potatoes, I like to serve this butternut squash, turnip, rutabega, and carrot bake, tossed in a little oil and freshly flavored. Serve with [Garlic Asparagus](#) and [Cauliflower-Rice Stuffed Capons](#).

Ingredients (9)

Main ingredients

- 1 butternut squash, peeled and cut in small chunks
- 1 turnip, peeled and cut in small chunks
- 1/2 medium-sized rutabaga, peeled and chunked (*optional*)
- 3 carrots, peeled and chunked

- 1–2 tablespoons **Gefen Olive Oil** or avocado oil (or use an oil spray bottle)
 - fresh garlic, to taste
 - salt, to taste
 - pepper, to taste
 - fresh or dried chives
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Start Cooking

Prepare the Root Hash

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Mist all veggies with oil and season to taste.
3. Line two to three metal baking sheets with Gefen Easy Baking Parchment Paper and spray the parchment with oil. Place the seasoned veggies on the sheets, keeping them far apart from each other so they don't get mushy.
4. Bake uncovered, mixing a few times and alternating racks, for 40–45 minutes or until desired crispiness is reached. Warm uncovered.

Credits

Photography: Hudi Greenberger

Food Styling: Janine Kalesis