

# Balsamic-Roasted Vegetables



If you're tired of the same old side dishes, this recipe is for you! Wonderfully unique flavors of balsamic vinegar, garlic, and thyme combine to make a roasted vegetable dish that is going to win you many compliments!

**Prep:** 15 mins

**Cook:** 1 hr 15 mins

**Total:** 1 hr 30 mins

**Servings:** 8

**Yield:** 8 servings



## Ingredients

cooking spray

10 medium potatoes, peeled and cubed, or more to taste

4 large carrots, peeled and cut into 1/2-inch chunks

1 medium onion, cut into 1/4-inch slices

1/3 cup balsamic vinegar

1/4 cup unsalted butter, melted

8 sprigs fresh thyme

1 teaspoon minced garlic

1 teaspoon salt

1/2 teaspoon ground black pepper

## Directions

### Step 1

Preheat the oven to 425 degrees F (220 degrees C). Coat a 9x13-inch baking pan with cooking spray.

### Step 2

Mix potatoes, carrots, onion, balsamic vinegar, butter, thyme, garlic, salt, and pepper together in a large glass bowl. Spread mixture into the prepared pan in an even layer. Cover with foil.

### Step 3

Roast in the preheated oven, giving the pan a shake every 15 minutes to ensure even cooking, for 45 minutes.

### Step 4

Remove foil and continue to roast, uncovered, stirring occasionally, for another 30 minutes.

## Cook's Notes:

You can use 1 teaspoon of dried thyme instead of fresh.

## Tips

Balsamic vinegar might stain plastic, so use a glass bowl when mixing together.

## Nutrition Facts

**Per Serving:** 312 calories; protein 7.6g; carbohydrates 59.9g; fat 6.6g; cholesterol 15.3mg; sodium 338.1mg.