



Roasted Root Vegetables with Walnut Pesto

Carrots and parsnips have a slight sweetness that balances the bite of the Brussels sprouts and turnips. Toss the vegetables with fresh-tasting pesto after they roast to brighten both the flavor and color. You can prepare the pesto up to one day ahead and refrigerate it in an airtight container. If making it ahead, let the pesto stand, covered, at room temperature for about 15 minutes before tossing with the vegetable mixture.



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Yield: 10 servings (serving size: 1 cup)

Ingredients

Vegetables:

- 3 cups (1-inch-thick) slices carrot (about 1 pound)
- 3 cups (1-inch-thick) slices parsnip (about 1 pound)
- 3 cups (1-inch) cubed peeled turnip
- 3 cups trimmed halved Brussels sprouts (about 1 pound)
- 2 shallots, peeled and quartered
- 1 large onion, cut into 8 wedges
- Cooking spray
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Pesto:

- 2 cups basil leaves
- 1/4 cup (1 ounce) grated fresh Parmigiano-Reggiano
- 1/4 cup coarsely chopped walnuts, toasted
- 4 teaspoons extravirgin olive oil
- 2 tablespoons water
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon salt
- 1 garlic clove, peeled

Preparation

Preheat oven to 425°.

To prepare vegetables, place first 6 ingredients in a single layer on a jelly-roll pan coated with cooking spray. Lightly coat vegetable mixture with cooking spray. Sprinkle evenly with 1/2 teaspoon salt and 1/4 teaspoon black pepper; toss. Bake at 425° for 1 hour or until browned. Transfer vegetable mixture to a large bowl.

To prepare pesto, combine basil leaves and remaining ingredients in a food processor; process until smooth, scraping sides. Spoon basil mixture over vegetable mixture, and toss to coat.

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