

INGREDIENTS

 6 SERVINGS

 40 MIN

 EASY

2 pack of Garden Gourmet vegetable balls

4 red beets

400g celery

400g carrots (various colors of carrot)

1 parsnip

2 red onions

1 bunch of fresh thyme

1 bunch of fresh sage

2 tbsp oil (for frying)

salt and pepper

Elevate your Christmas holiday with a delightful tray bake! Enjoy the medley of flavors, perfect for festive gatherings.

PREPARATION

1. Prep

Preheat the oven to 200°C with hot air. Wash the vegetables thoroughly (peeling is not necessary) and remove the foliage and a piece of the bottom. Cut the beets into wedges. Peel the onions and cut into wedges.

2. baking

Halve the carrots and parsnips and cut them 2 times lengthwise (depending on their thickness). Cut the celeriac into thick slices, then into pieces. Spread the vegetables on a spacious baking sheet and drizzle with olive oil, finely chopped thyme and sage. Sprinkle with salt and pepper and roast the vegetables for about 30 min until tender.

3.

Gently stir once in between. Bake the balls with the vegetables in the oven.

4. Presentation

Transfer the vegetables and meatballs from the baking tray to a serving dish and garnish with fried sage leaves and thyme

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