

## 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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