Oven Roasted Balsamic Vegetables with Bacon & Feta

1 large red onion peeled and diced into large chunks
3 carrots peeled and chopped
12 Brussels sprouts trimmed and halved
10-12 fingerling potatoes
4 medium beets peeled and chopped
1/4 cup olive oil
2 Tbs balsamic vinegar plus extra to serve
2 Tbs brown sugar
Salt & pepper
To finish
1/2 cup feta
crumbled bacon

Preheat oven to 375. Prepare vegetables and lay them out on a large rimmed baking sheet. Combine olive oil, balsamic vinegar, brown sugar, and salt and pepper in a bowl. Reserve a tablespoon or two for later. Pour over vegetables and mix with hands to make sure all are covered. Bake for 30-45 minutes (until vegetables are tender). Cool, then drizzle with remaining vinaigrette and sprinkle bacon and feta cheese.

Hannah Hickson Intermediate – Fruit and Vegetable Houston County