

Savory Root Vegetable Cobbler

Yield: 12 — 4 ounce portions

Ingredients

Cobbler Ingredients:

1/2 cup each of diced:

- Beets
- Carrots,
- Rutabaga,
- Sweet Potato
- Butternut Squash
- Onion

2 tablespoons Blended Oil

4 ounces Unsalted Butter

2 tablespoons Fresh Sage, chopped

1 Orange, juiced

Topping Ingredients:

4 ounces Unsalted Butter, softened

1 cup "Quick" Oats

1/2 cup Asiago Cheese, graded

1 tablespoon Fresh Chives, chopped

Method

Cobbler Method:

1. Preheat oven to 425 degrees
2. Place all vegetables in a large bowl, add oil and mix thoroughly
3. Spread out on a sheet tray and roast in a preheated oven at 425 degrees until vegetables are lightly caramelized and slightly tender (about 15 to 20 minutes)
4. Meanwhile, in a preheated saucepan, brown (not burn) butter until a nutty aroma is apparent (between 3 and 5 minutes), then stir in sage and fresh orange juice
5. Remove roasted vegetables from oven and place in a casserole dish
6. Stir "sage browned butter" into roasted vegetables

Topping Method:

1. Reset oven heat to 350 degrees
2. In a medium sized bowl, cut butter into oats, cheese, and chives until fully incorporated and a "crumbly" topping is achieved
3. Evenly top vegetables with crumb topping and return to preheated 350 degree oven until golden brown (about 10 to 15 minutes)
4. Allow to "rest" for at least 5 minutes before serving

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