

# Oven roasted root vegetables with Indian spices

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-root-vegetables-recipe>

## Ingredients:

- 2 1/2 tablespoons ghee or canola oil
- 8 cups root vegetables potatoes, carrots, onions, parsnips, rutabagas, and turnips
- 2 teaspoons black mustard seeds
- 8 red chiles dried
- 2 tablespoons peeled fresh ginger minced
- 4 garlic cloves minced
- 2 jalapeño seeded and minced
- 2 teaspoons salt
- 1 teaspoon ground turmeric
- 1 teaspoon Garam Masala
- 1/2 cup chopped fresh cilantro
- 1/2 cup chopped fresh mint
- 1 tablespoon fresh lime juice
- 2 cups vegetable broth optional