

Roasted Jerusalem Artichokes

Ingredients:

1 kg Jerusalem artichokes
1 ½ cups olive oil
2 tbsp thyme, chopped
2 bay leaves, whole
3 tbsp chopped and crushed garlic
salt and pepper to taste

Method

Preheat oven to 180.C

Scrub jerusalem artichoke tubers and cut out eyes. Cut tubers into 2cm pieces.

Mix olive oil, thyme, garlic, bay leaves, salt and pepper together in a large bowl; add Jerusalem artichoke pieces and toss to coat.

Arrange in a baking dish and bake until tender, 35-40 mins.