

Roasted Autumn Harvest Vegetables

Makes about 6 cups



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

Ingredients

- 1 pound (about 1 small or ½ medium) butternut squash peeled, seeded, and cubed
- 1 pound of red potatoes, quartered
- 1-2 medium red onions, peeled and quartered
- 4 medium carrots, chopped
- 4 cloves garlic, peeled and smashed (can use back of cup)
- 2 tablespoons olive oil
- 1 sprig of rosemary, leaves snipped
- Salt & pepper to taste

Directions

1. Preheat oven to 450°F. Place vegetables in a baking pan (may line with parchment paper for easier cleanup). Toss with oil, salt, pepper, and rosemary.
2. Roast until vegetables are tender and beginning to brown, 40-50 minutes.
3. Toss vegetables a few times during cooking to prevent them from drying out. Serve hot or at room temp.

Recipe from Cook Well Berkeley: Seasonal Veggies Made Easy, Fall 2011