

## Oven Roasted Vegetables

Pre-heat oven to 425 degrees

Butternut Squash

Sweet Potatoes

Beets

Brussels Sprouts

Turnip

Carrots

Cut vegetables in approximately 1" pieces. If making more than one vegetable at a time, separate into groups of vegetables that are of the same density. (i.e. Sweet potatoes, Beets and turnip would be on the same baking sheet where brussels sprouts cook quicker and would be on a separate sheet.)

2 tablespoons olive oil  
or enough to coat vegetables

Place in large bowl, and toss in olive oil.

sweet onion

Slice and add to vegetable oil mixture.

Spread vegetables on to a baking sheet; make sure not to pile them up as they will take longer to cook. Use two baking sheets if necessary.

fresh rosemary

Cut a sprig of rosemary and sprinkle all over vegetables.

Bake at 425 degrees for approximately 25-30 minutes or until tender