



## ROASTED ROOT VEGETABLES, TUBERS OR WINTER SQUASH

### Ingredients

2 lbs	Vegetable(s)* of choice, peeled, cut to desired size
4 Tbsp	Oil of choice
4 Tbsp	Herb(s) of choice, minced
To Taste	Salt & Pepper

### Equipment

- Chef's knife
- Peeler (optional)
- Mixing bowl
- Sheet tray
- Parchment paper
- Spatula or tongs

\*Carrots, Brussels sprouts, turnips, parsnips, new potatoes, sweet potatoes, butternut squash, delicata squash, etc.

### Directions

1. Preheat oven to 400°F.
2. In a mixing bowl; toss veggies, oil, herbs, salt, and pepper. Transfer to sheet tray lined with baking mat or parchment paper.
3. Roast in oven. Stir occasionally, until tender and golden brown.