



## Roasted Vegetables

### ingredients

- 3 c. butternut squash, cut into 1" pieces
- 1 c. broccoli florets
- 1 c. cauliflower florets
- 2 c. small potatoes, halved
- 1 c. brussels sprouts, halved
- 1 c. carrots, cut into 1" pieces
- ¼ c. olive oil
- 1 tbsp. fresh rosemary, chopped
- 1 sprig of fresh rosemary
- 1 garlic clove, minced
- ½ tsp. salt
- ¼ tsp. ground pepper

### directions

- Place all ingredients in a large bowl.
- Toss the vegetables until well coated with the olive oil and seasoning.
- Grease a large baking sheet with olive oil.
- Roast at 425° for 35-45 minutes or until tender, stirring occasionally.