

# ROASTED FALL VEGETABLES

by The Food Next Door - SWELL

## Ingredients

*Makes 4 Servings*

- 1 medium butternut squash, peeled, seeds removed and set aside, membranes scraped away, cut into 3/4-1" dice
- 2 carrots, cut into 3/4" pieces
- 2 beets, cut into 3/4" pieces
- 6 mushrooms, quartered
- 1 large onion, cut into large dice
- 4 Tbsp olive oil, extra virgin
- salt and black pepper to taste
- 2 Tbsp fresh rosemary, thyme or sage, chopped

## Directions

Preheat oven to 425F. Line 2 baking sheets or roasting pans with parchment or foil. Place squash on one pan and remaining vegetables on the other. Toss each batch with 2 Tbsp olive oil and salt and pepper to taste. Add fresh herbs and toss together. Spread vegetables in an even layer.

Place the pans in the oven on the middle and lower shelves and roast for 20 minutes, stirring halfway through. Switch pans top to bottom after stirring Turn heat down to 400 and continue to roast for another 10-20 minutes, stirring halfway through, until tender and caramelized. Remove from oven, combine squash and other vegetables and stir together. Enjoy!

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