

Tasty Treats by Michi

Roasted Fall Vegetables

Ingredients:



- 2 pounds (about 1 medium) butternut squash cut into 1 1/2 inch pieces
- 2 pounds new red potatoes (12 to 14), well scrubbed and quartered
- 1 pound medium red onions (about 2 to 3) peeled and quartered
- 1 pound of carrots (6 to 8 medium) halved lengthwise if thick, and cut into 1 1/2 inch lengths
- 6 garlic cloves, peeled and smashed
- 4 tablespoons of olive oil
- Kosher salt
- Black pepper

Preheat the oven to 450° F.

Place the vegetables and garlic on a baking sheet lined with tin foil. You may need two baking sheets. Drizzle with olive oil, sprinkle kosher salt and grind the black pepper all over the veggies.

Roast the vegetables in the oven until tender and beginning to brown, about 45 minutes. Toss the vegetables and rotate the sheets halfway through cooking.

Serve these vegetables as a side with roasted chicken or eat them alone, mmm mmm good!