

Easy Roasted Veggies

Ingredients:

 5 cups assorted vegetable pieces (cut in chunks) – potatoes, winter squash, asparagus, turnips, carrots, onions, mushrooms



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- 1 tablespoon oil canola or vegetable
- 2 teaspoons dried Italian seasoning
- 1/8 teaspoon ground black pepper
- 1/8 teaspoon salt

Instructions:

- 1. Heat oven to 425° F.
- 2. Line a 9"x13" pan with aluminum foil.
- 3. Spread vegetables in pan. Sprinkle oil on vegetables. Stir. Sprinkle with Italian seasoning, pepper, and salt. Stir.
- 4. Bake uncovered 45 minutes. Stir every 15 minutes.
- 5. Serve while hot.

Source: seasonalandsimple.info