



6 SERVINGS



55 MINUTES



95 CALS

Add Some Color and Flavor to Your Meal with This Roasted Veggies Recipe

SABEEN SIDDIQUE

Ingredients

- 1 red bell pepper
- 1 1/2 Yukon gold potatoes, cubed
- 1/2 sweet potato, peeled and cubed
- 1/2 red onion, quartered
- 1 tbsp fresh rosemary, chopped
- 1 tbsp balsamic vinegar
- 1/2 tbsp fresh thyme, chopped
- 1/8 cup olive oil
- Pinch salt and black pepper, to taste
- 1/2 small butternut squash, cubed

Instructions



PREP: 15M

COOK: 40M

READY IN: 55M

1. Preheat the oven to 475 degrees F and grease a large roasting pan.
2. Mix together squash, sweet potato, red bell peppers and Yukon gold potatoes in a large bowl.
3. Separate the red onion quarters into pieces and add to the mixture.
4. Combine rosemary, thyme, vinegar, olive oil, salt and black pepper in a small bowl and add to the vegetables mixture.
5. Transfer the mixture into the roasting pan and place it in the oven.
6. Roast for about 40 minutes, stirring every 10 minutes and dish out.