



# ROAST


TO COOK IN THE OVEN AT A HIGH TEMPERATURE

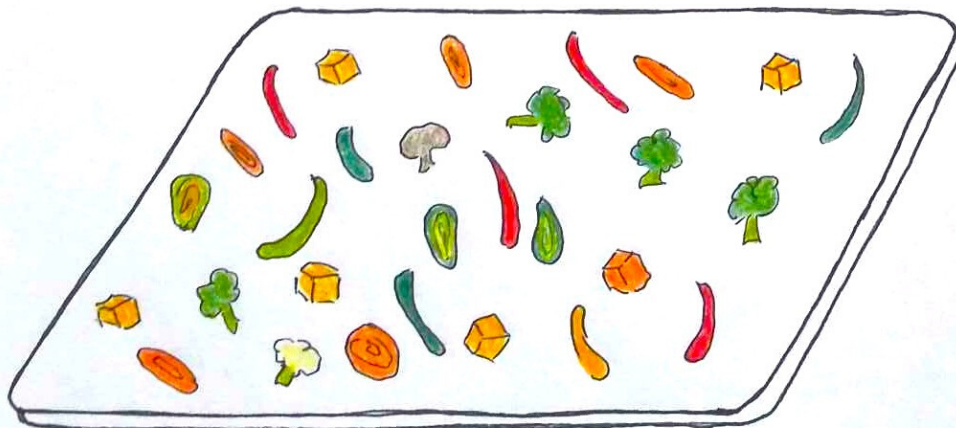
 PREHEAT OVEN TO 425°

 WASH VEGETABLES AND CUT INTO SAME SIZED PIECES

 IN A LARGE BOWL, TOSS THE VEGETABLES WITH SALT,  
PEPPER AND A GENEROUS DRIZZLE OF OIL

 SPREAD VEGETABLES IN A SINGLE LAYER ON A SHEET PAN

 ROAST AT 425° UNTIL BROWNED AND TENDER APPROX 10-20  
MINUTES



SUGGESTIONS: BROCCOLI, CAULIFLOWER, CARROTS, POTATOES,  
SQUASH, BEETS, SWEET POTATOES, ONIONS, PEPPERS, BRUSSEL SPROUTS