

Roasted Vegetable Medley

MG Newsletter, Julie Hyske

Ingredients Serves 7

- 3 medium Yukon Gold potatoes,
cut into small wedges
- 2 medium sweet red peppers,
cut into 1-inch pieces
- 1 small butternut squash, peeled and cubed
- 2 medium sweet potatoes, peeled and cubed
- 1 medium red onion, cut into wedges
- 3 tbsp olive oil
- 2 tbsp balsamic vinegar
- 2 tbsp minced fresh rosemary or 2 tsp dried rosemary, crushed
- 1 tbsp minced fresh thyme or 1 tsp dried thyme
- 1 tsp salt 1 tsp pepper



Preheat oven to 425°. In a large bowl, combine potatoes, red peppers, squash, sweet potato, and onion. In a small bowl, whisk oil, vinegar, and seasonings. Pour over vegetables and toss to coat. Transfer to a greased 15x10x1-in. baking pan. Bake, uncovered, 30-40 minutes or until tender, stirring occasionally.