

# ROASTED VEGGIES

COOK TIME: 35-40 MIN    PREHEAT: 400°

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## Ingredients

- 1/3 cup evo
- 3 medium carrots, cut into 1 1/2 in thick circles
- 1 1/2 cups of brussel sprouts, halved *about 1/2 lb*
- 2 cups new potatoes *about 1/2 lb*
- 2 cups yukon gold potatoes *about 1/2 lb*
- 1 tbsp dried oregano
- 1 tbsp dried rosemary
- 1 tsp dried thyme
- 1 tsp dried basil
- 1/4 tsp sea salt
- 1 tsp fresh ground pepper

## Directions

1. Preheat oven to 400°. Prepare carrots and brussel sprouts.
1. Grease an 11x17 baking sheet pan with extra-virgin olive oil.
1. Place the vegetables on a baking sheet. Add the dried herbs, salt and pepper. Toss well, evenly coating all the vegetables with the seasonings and oil. (Add more oil if the vegetables seem dry.)
1. Spread the vegetables evenly. Place on middle rack in oven and bake at 400° for 35 to 40 minutes.

### RECIPE NOTES:

*Baby potatoes are great for roasting because they are not as starchy as larger potatoes.*

*Yukon potatoes add a little sweetness to make a great combo.*

*Variation: Parsnips and sweet potatoes are two other great additions.*

*Tip: more room on the baking sheet means crisper and truly roasted vegetables*

