

# Versatile Roasted Vegetables

## FAMILY FEATURES

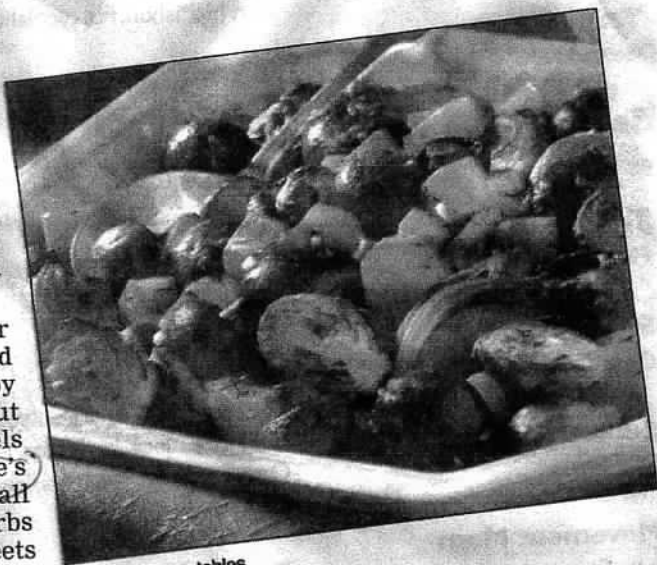
Spice up mealtime with a tasty and versatile roasted vegetable side dish. Roasting is an easy cooking method that enhances the flavor of the vegetables, and fills the house with the enticing aroma of home cooking.

Hearty Roasted Winter Vegetables features red onion wedges, baby Portobellos, butternut squash and Brussels sprouts plus Aunt Nellie's Whole Pickled Beets, all accented with fresh herbs and garlic. The jarred beets are much easier to work with than their fresh counterparts. With Aunt Nellie's, the cooking, peeling and pickling are done for you. And they're truly delicious when roasted. The tanginess of the beets adds a delicious new dimension to the flavor profile.

While this simple accompaniment is easy enough for a weeknight dinner, it's also appropriate to serve to guests when entertaining. The colorful Brussels sprouts, deep yellow squash and red beets make an impressive presentation.

This versatile side dish inspires great meal combinations, too. Hearty Roasted Winter Vegetables complements savory beef pot roast, a simple roast chicken or even cheesy polenta - the dinner possibilities are endless!

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Roasted vegetables.

## Roasted Vegetables

Prep time: 15 min., Cook time: 40 min.

Serves 12

### Ingredients:

- 1 small butternut squash, cubed\*
- 2 red bell peppers, seeded and diced\*
- 1 sweet potato, peeled and cubed\*
- 3 Yukon Gold potatoes, cubed
- 1 red onion, quartered
- 1 tablespoon chopped fresh thyme
- 2 tablespoons chopped fresh rosemary\*
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- salt and freshly ground black pepper

\* Substitution can be made for Brussels sprouts, red beets, carrots. Rosemary can also be halved for addition of garlic.

### Directions:

Preheat oven to 475 degrees F (245 degrees C).

In a large bowl, combine the squash, red bell peppers, sweet potato, and Yukon Gold potatoes. Separate the red onion quarters into pieces, and add them to the mixture.

In a small bowl, stir together thyme, rosemary, olive oil, vinegar, salt, and pepper. Toss with vegetables until they are coated. Spread evenly on a large roasting pan.

Roast for 35 to 40 minutes in the preheated oven, stirring every 10 minutes, or until vegetables are cooked through and browned.

add:  
garlic!!

Carrots