

# MOURAD'S ROASTED WINTER VEGGIES



## DIRECTIONS

1. Preheat oven to 425 degrees
2. Coat the veggies with the olive oil
3. Add the salt and pepper (and rosemary if using) and mix well
4. Arrange on a cookie tray in a single layer and roast for 25 to 30 minutes turning once with a metal spatula

Enjoy!

## SHOPPING LIST

5 cups vegetables cut up in 1 in" chunks (carrots, turnips, butternut squash or any other winter squash)

2 tbsp. olive oil

1 tsp fresh ground black pepper

Salt to taste

1 tsp dried or 1 tbsp. fresh rosemary (optional)