

VEGETABLE ROASTING GUIDE

GOINGFORGRACE.COM

Since different vegetables require different roasting times, a good rule of thumb is to watch the edges of each vegetable. When they get a nice browning on them they are good to go!

Bake at 425 degrees, tossing halfway.

| <i>VEGETABLE:</i> | <i>MINUTES:</i> |
|-------------------|-----------------|
| ACORN SQUASH | 40 |
| ASPARAGUS | 12 |
| BELL PEPPERS | 20 |
| BROCCOLI | 25 |
| BRUSSELS SPROUTS | 25 |
| BUTTERNUT SQUASH | 30 |
| CARROTS | 20 |
| CAULIFLOWER | 25 |
| DELICATA SQUASH | 25 |
| EGGPLANT | 25 |
| GARLIC | 20 |
| GREEN BEANS | 20 |
| JALAPENOS | 15 |

| <i>VEGETABLE:</i> | <i>MINUTES:</i> |
|-------------------|-----------------|
| ONIONS | 25 |
| POTATOES | 30 |
| RADISHES | 20 |
| SHALLOTS | 30 |
| SWEET POTATOES | 25 |
| TOMATOES | 10 |
| YELLOW SQUASH | 10 |
| ZUCCHINI | 10 |