



OvenRoasted Vegetables

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

This roasted potatoes with carrots and onions recipe is versatile as all types of vegetables can be used

Ingredients

- - cooking spray - ½ cup olive oil
- or more as needed - 1 (1 ounce) package dry onion soup mix
- or more to taste - 2 pounds potatoes
- cut into 1-inch pieces
- or more to taste - 1 pound baby carrots - 2 large bell peppers
- cut into 1-inch pieces - 1 large onion
- cut into 1-inch pieces
- or more to taste

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Grease a baking sheet with cooking spray. Mix together olive oil and onion soup mix in a large bowl until combined. Add potatoes
2. carrots
3. bell peppers
4. and onion; mix until well coated. Spread evenly onto the prepared baking sheet. Roast in the preheated oven until vegetables are tender
5. 15 to 30 minutes. Recipe Tips The time will vary with the size and amount of vegetables. If you have lots of vegetables
6. roast them in 2 pans to speed up the cooking. This recipe doesn't work as well in an air-bake pan as it doesn't brown as much.