

Roasted Vegetable Medley

Jacob · 29/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

This colorful vegetable medley dish has the perfect blend of sweet and savory. It is simple to prepare and can be served as a side dish, salad, or light meal. Feel free to substitute whatever veggies and herbs you have on hand.

Ingredients

- - 2 tablespoons olive oil
- divided - 1 large yam
- peeled and cut into 1 inch pieces - 1 large parsnip
- peeled and cut into 1 inch pieces - 1 cup baby carrots - 1 zucchini
- cut into 1 inch slices - 1 bunch fresh asparagus
- trimmed and cut into 1 inch pieces - ½ cup roasted red peppers
- cut into 1-inch pieces - ¼ cup chopped fresh basil - 2 cloves garlic
- minced - ½ teaspoon kosher salt - ½ teaspoon ground black pepper

Instructions

1. Gather all ingredients. Preheat the oven to 425 degrees F (220 degrees C). Grease two baking sheets with 1/2 tablespoon olive oil each. Dotdash Meredith Food Studios Place yam
2. parsnip
3. and carrots onto the baking sheets. Dotdash Meredith Food Studios Bake in the preheated oven for 30 minutes
4. then add zucchini and asparagus
5. and drizzle with remaining 1 tablespoon olive oil. Continue baking until all the vegetables are tender
6. about 30 minutes more. Dotdash Meredith Food Studios Once tender
7. remove from the oven
8. and allow to cool for 30 minutes on the baking sheet. Dotdash Meredith Food Studios Toss roasted peppers together with basil
9. garlic
10. salt
11. and pepper in a large bowl until combined. Dotdash Meredith Food Studios Add the roasted vegetables
12. and toss to mix. Serve at room temperature or cold. Dotdash Meredith Food Studios