



Oven Roasted Vegetables

Servings: 0

Ingredients

- 1 bundle of asparagus
- 1 small bag of snow peas
- 2 medium to small yellow squash
- 1 zucchini
- 1 small bag of baby carrots
- 1 package of grape tomatoes (or cherry tomatoes)
- 1 small bag of baby red potatoes or fingerling's.
- EVOO (extra virgin olive oil)
- 2 tablespoons Rosemary (If you are using fresh, then it would be 3 tablespoons)
- 2 1/2 tablespoons Basil (If you are using fresh, then it would be 1/3 cup basil)
- McCormick's steak seasoning's (pepper mix-it's part of their Grinders series)
- Salt
- 1 1/2 Tbsp Garlic Salt

Directions

Pre-heat the oven to 425 degrees

Cut squash and potatoes into chunks. For the asparagus, snap at the appropriate areas for them. This is usually about 1 to 1 1/2 inches from the bottom of the asparagus. Then cut Asparagus in half. Not down the middle in half, but across. We want to leave the spears intact.

Next, you will want to mix the vegetables in one bowl. Unless you have a really HUGE bowl, then do like me and use 2 separate bowls.

Once the vegetables are in the bowl, sprinkle your EVOO all around the top of them. This will probably wind up being about 1/4 cup.

Add all of the seasonings on top. Now, Use the salt and McCormick's pepper mix to your own liking. Everyone has their own salt and pepper threshold. Some might even want to add more rosemary and less basil, but to each their own. With a wooden spatula, fold all of the vegetables and seasoning together. Keep mixing until you are sure that the ingredients are nice and spread out.

When done, place your vegetables into a deep baking dish. I had to use two! lol..don't judge me. Cover the dishes with foil, and bake for 30 minutes. Then, take off the foil and bake for another 10 to 15 minutes. If you like your vegetables more al dente, then lessen the covered cooking time.

Enjoy

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