## **INGREDIENTS**

- 1 head of Broccoli
- 1 head of Cauliflower
- 1 Butternut Squash, cubed
- 3 tbsp Olive Oil
- 1 tsp Salt and Pepper
- 1 tbsp Garlic, minced
- 2 tbsp Crushed Red Pepper

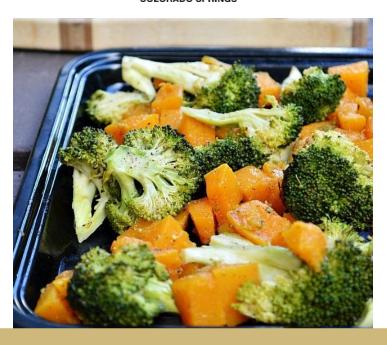
## **DIRECTIONS**

- 1. Preheat oven to 375 F.
- 2. Wash and rinse all vegetables very well.
- 3. Chop all vegetables into bite size pieces and the same size.
- 4. Mix vegetables in a large bowl and add seasonings and oil together.
- 5. Spray a baking sheet with cooking spray or line with foil. Place vegetable mix on baking sheet.
- 6. Cook for about 20-25 minutes or until desired texture is reached, checking every 10 minutes.

## Tips:

You can add/replace any seasonings of your liking, including parsley, oregano, Italian seasonings, or lemon pepper.





## **Roasted Fall Veggies**

Dairy-Free | Gluten Free | Vegetarian | Vegan

Yield: Prep Time: Cook Time: 4-6 Servings 15 Min 25 Min