



— Cultivate Your Passion for Cooking —

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## **Roasted Autumn Veggies**

### **Ingredients**

3 cups broccoli florets  
1 zucchini, medium cubes  
1 pound butternut squash (peeled and cubed)  
1 large red onion, large chopped  
1 red pepper, large cubes  
1 large carrot, peeled and sliced  
½ teaspoon coarse ground black pepper  
½ teaspoon red pepper flakes  
1 teaspoon Kosher salt

### **Preparation**

Preheat oven to 450 degrees.

Prepare vegetables; rinse and cut.

To a large bowl add vegetables, spices and oil. Toss until well coated. Transfer vegetables to a large sheet pan (don't overcrowd them) and roast for 25-35 minutes. Plate and serve!

**Buon Appetito!**