

Roasted Butternut Squash Medley



Ingredients:

- 1 small butternut squash, peeled and cubed
- 2 red bell peppers, seeded and diced
- 1 sweet potato, peeled and cubed
- 1 red onion, quartered
- 1 tablespoon fresh thyme, chopped or 1 teaspoon dried
- 2 tablespoons chopped fresh rosemary or 2 teaspoons dried
- 1/4 cup olive oil
- 1 tablespoon balsamic vinegar
- Salt and pepper to taste

Directions:

1. Preheat oven to 475 F.
2. In a large bowl, combine squash, bell peppers, sweet potato and red onion.
3. Add thyme, rosemary, olive oil, balsamic vinegar, salt and pepper and toss until vegetables are coated. Spread evenly on a roasting pan.
4. Roast 35 to 40 minutes, stirring every 10 minutes, or until vegetables are cooked through and are lightly browned.

Makes 4-6 servings.



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