

## New Recipe to Try!

# Harvest Roasted Vegetables

### Ingredients:

- 2 lb. of your favorite vegetables, cubed  
(e.g. squash, carrot, onion, cauliflower)
- 3 tbsp. olive oil
- 1 tbsp. lemon juice
- 1 tsp. each of dried rosemary, thyme,  
oregano
- Minced garlic, to taste

### Directions:

- 1) Preheat oven to 425 degrees F.
- 2) In a large bowl, mix garlic, spices, & olive oil. Toss with vegetables to coat.
- 3) Place coated vegetables in large baking dishes/pans & roast for 40 minutes. Turn vegetables every 10-15 minutes for even cooking.



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