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Easy Roasted Vegetables

Ingredients

5 cups cauliflower florets

5 cups broccoli florets

1 lb. fresh asparagus, trimmed and halved

4 medium carrots, cut into matchsticks

1 medium red bell pepper, cut into matchsticks

1 medium red onion, sliced and separated into rings

½ cup olive oil

3 tablespoons lemon juice

3 cloves garlic, minced

1 tablespoon dried rosemary, crushed

1 teaspoon salt

1 teaspoon ground black pepper

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Combine cauliflower, broccoli, asparagus, carrots, bell pepper, and onion in a large bowl.

Whisk olive oil, lemon juice, garlic, rosemary, salt, and pepper together in a small bowl until blended. Drizzle over vegetables and toss to coat. Transfer to 2 rimmed baking sheets.

Roast in the preheated oven, tossing occasionally, until tender, 20 to 25 minutes.