

# Roasted Veggies

Preheat oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

Place broccoli florets, mushrooms, butternut squash, zucchini, squash, bell pepper and onion in a single layer onto the prepared baking sheet. Add olive oil, balsamic vinegar, garlic and thyme; season with salt and pepper, to taste. Gently toss to combine.

Place into oven and bake for 12-15 minutes, or until tender. Serve immediately.

Recipe is adapted from [damndelicious.net](http://damndelicious.net)

Roasting is one of the easiest and most delicious ways to enjoy veggies. Roast them in large batches and save the leftovers for salads, omelettes or even a quick snack!