

Tall Timbers Farm

Vegetable Roasting Guide

Step 1 Pre heat oven to 425 degrees

Step 4 Spread veggies evenly over baking sheet

Step 2 Chop veggies into same size peices

Step 5 Toss veggies over half way through

Step 3 Sprinkle veggies with Olive Oil, salt, pepper, garlic powder or anything else you like

15-20 Minutes:

Summer Squash

Broccoli

Brussel Sprouts (1/2)

20-25 Minutes

Cauliflower

Bell Peppers

25-30 Minutes

Onions Butternut Sq

30-35 Minutes

Eggplant

Delicata Squash

Turnips

35-40 Minutes

Cubed Beets

Speg. Squash

40-45 Minutes

Carrots

Potatoes

45-50 Minutes

Acorn Sq. (1/2)

Beets whole