Roasted Vegetables SPRING RECIPE: SERVES 6

Ingredients

Olive oil spray (or 2 tsp of olive oil)

1/2 pound Brussels sprouts*, cut off stem base, peel outer leaves and cut in half lengthwise

- pound broccoli florets*, cut into pieces
- pound cauliflower florets*, cut into pieces
- 1/2 pound carrots*, cut in half
- 1/2 pound asparagus*, hard ends removed and cut into 2" pieces
- 3 cloves garlic, minced

Add 1 tsp dried (or 3 tsp of fresh) of any of the following: thyme, rosemary, basil, oregano, and/or parsley

1/2 tsp of black pepper

Preparation

- 1. Preheat oven to 450 degrees.
- 2. Lightly spray or toss all ingredients with olive oil.
- 3. Pour into a large baking pan and spread evenly.
- 4. Bake for 30 minutes, stirring after 15 minutes.
- * Enjoy these Texas ingredients during the spring, when they are the tastiest!



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