

OVEN ROASTED VEGETABLES

PREP TIME

25 minutes

BAKE TIME

20 minutes

NUMBER OF SERVING

Yields 4 to 6 servings

INGREDIENTS

¼ cup Mazola® Extra
Virgin Olive Oil

1 tablespoon Weber®
Herb & Garlic Seasoning

1 butternut squash,
peeled, seeds removed
and cut into 1-inch pieces

2 leeks, cleaned and sliced
into ½-inch pieces

½ cup grape tomatoes,
sliced in half

½ pound Brussels sprouts,
cut in half

PREPARATION

1.) Preheat oven to
425°F.

2.) Line a baking sheet
with parchment paper or
spray with pan spray.

3.) In a large bowl,
combine all ingredients
and toss until completely
combined.

4.) Place vegetables on
prepared baking sheet.

5.) Bake 15-20 minutes,
or until vegetables are
soft.