



VEGETABLE ROASTING TIMES cheat sheet

15-20 minutes

- Asparagus
- Bell peppers
- Green beans
- Mushrooms (sliced)
- Tomatoes (grape or cherry)
- Yellow summer squash (sliced)
- Zucchini (sliced)

25-30 minutes

- Beets
- Broccoli (cut into bite-size pieces)
- Brussels sprouts (halved)
- Cauliflower (cut into bite-size pieces)
- Carrots (cut into 1-inch pieces or baby carrots)
- Sweet potatoes/Yam (cut into bite-size pieces)
- Winter squash (butternut squash, pumpkin, acorn squash)

35-45 minutes

- Onions
- Corn on the cob (husk on)
- Potatoes

NOTES:

Roast the vegetables at 425°F.

For more tips for roasting different vegetables,
check out our complete guide on www.busycooks.net