Roasted Winter Vegetables

2-3 pounds fall vegetables (carrots, butternut squash, sweet potatoes, parsnips)

1 red onion, sliced

3 Tablespoons olive oil

2 teaspoons kosher salt

1 teaspoon pepper

1/2 teaspoon crushed red pepper

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Cut vegetables into similarly sized cubes.

Place on greased, foil lined baking sheet along with red onion.

Drizzle with oil. Sprinkle with salt, pepper and red pepper.

Roast 30 minutes at 425. Stir occasionally.