VEGETABLE ROASTING GUIDE

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Since dfferent vegetables require different roasting times, a good rule of thumb is to watch the edges of each vegetable. When they get a nice browning on them they are good to go!

Bake at 425 degrees, tossing halfway.

VEGETABLE:	*MINUTES:*
ACORN SQUASH	40
ASPARAGUS	12
BELL PEPPERS	20
BROCCOLI	25
BRUSSELS SPROUTS	25
BUTTERNUT SQUASH	30
CARROTS	20
CAULIFLOWER	25
DELICATA SQUASH	25
EGGPLANT	25
GARLIC	20
GREEN BEANS	20
JALAPENOS	15

VEGETABLE:	*MINUTES:*
ONIONS	25
POTATOES	30
RADISHES	20
SHALLOTS	30
SWEET POTATOES	25
TOMATOES	10
YELLOW SQUASH	10
ZUCCHINI	10