

**MY FAVORITE HOLIDAY
ROASTED VEGGIES**

**1 large sweet potato
1 large yam
2 large onions
1/2 pound mushrooms
1 large bell pepper
4 large carrots
4 cloves of garlic, peeled
Olive Oil
2 teaspoons fresh or dried oregano
2 teaspoons chopped fresh parsley
1/4 cup fresh chopped basil
1/2 teaspoon pepper
1/4 teaspoon salt**

Preheat oven to 325.

Wash all veggies and cut or quarter into pieces of equal sizes. Leave the cloves of garlic whole. Drizzle small amount of olive oil in the bottom of a 9x11-inch baking dish and layer the veggies on the bottom. Sprinkle the herbs, salt and pepper on top of the veggies and drizzle a bit more olive oil on top.

Bake for up to 1 hour or until tender. About halfway through the cooking time, stir the veggies so they do not dry out - making sure they are covered with oil. Keep an eye on them as you want them soft and crunchy. Cooking times may vary.