

## EVERYDAY ROASTED VEGGIES

Recipe by: Lindsey Love | dolly and oatmeal

*you could swap out a veggie here or there with the same results. you could use sweet potato, cubed winter squash, parsnips, white potatoes, etc. i would urge you not to swap out the mushrooms though, they're really the tastemaker here ;)*

- 12 large shiitake mushroom caps (roughly 8 ounces), sliced into 1/2-inch thickness
- 1 bunch carrots, washed, peeled, and sliced into 1-inch pieces on a diagonal
- 1 pound brussels sprouts, ends trimmed and outer leaves removed, and sliced in half
- 2-3 tablespoons avocado oil
- 1 1/2 teaspoons smoked paprika
- 1 1/2 teaspoons onion powder
- 1 teaspoon garlic powder
- salt & fresh pepper, to taste
- chopped parsley, for garnish

### method

1. preheat oven to 400°F and line a baking sheet with parchment paper.
2. in a large bowl, toss together the brussels sprouts, carrots, and mushrooms with the oil. add the spices, and salt & pepper to taste, and toss everything together until the veggies are evenly coated. spread the veggies evenly onto your baking sheet. roast for 35-40 minutes, stirring them halfway through, until the veggies are cooked through, and lightly browned and crisp.
3. transfer to a serving bowl and sprinkle with chopped parsley and a couple more pinches of salt. serve immediately :)

| serves 4 |

| prep time: 10 minutes |

| cook time: 35-40 minutes |