
Garlic Herb Roasted Potatoes Carrots and Zucchini

From The Kitchen of Brett Broussard

1 1/4 pounds baby potatoes, halved
1 pound medium carrots, scrubbed clean, cut into 2-inch pieces
3 tablespoons olive oil divided
1 tablespoon minced fresh thyme
1 tablespoon minced fresh rosemary
salt and freshly grounded black pepper
12 ounces zucchini, trimmed and cut into 1-inch pieces
4 cloves garlic, minced

To make the garlic herbed roasted potatoes carrots and zucchini: preheat your oven to 400 degrees and set a rack to the middle. In a large bowl, toss together potatoes and carrots with 2 1/2 tablespoons olive oil, thyme, rosemary, and season with salt and pepper to taste. Spread onto rimmed baking sheet- roast in the preheated oven for 20 minutes.

Toss zucchini in a bowl with the remaining 1/2 tablespoons olive oil and season lightly with salt. Add to the baking sheet with other potatoes and carrots. Add minced garlic and toss everything, and spread into an evenlayer. Return to oven and roast until all of the

vegetables are tender and slightly browned, about 20 minutes longer. Serve warm.
