

GARDEN ROASTED VEGETABLES

by Kathy of *Mocha Moment*

4 cups broccoli florets
4 cups cauliflowerets
1/2 lb. baby carrots
2 small onions, quartered
1/4 cup olive oil
1T. garlic powder
1/2 tsp. dried rosemary, crushed
1/2 tsp. dried thyme
1/4 tsp. salt
1/2 tsp. pepper

Place vegetables in large bowl. In small bowl whisk the remaining ingredients, drizzle over vegetables and toss to coat.

Transfer to greased baking pan. Bake uncovered, at 400° for 30-35 minutes or until tender, stirring occasionally.

Add quartered potatoes if desired. Adjust other ingredients to taste.