

425° OVEN TEMP

If you're using vegetables that are larger or smaller than the norm, you may need to adjust the roasting times.

ROASTING MIXED VEGETABLES

Want to roast vegetables with different cooking times together? You can either cut slower-roasting vegetables into smaller pieces or add the quick-roasting vegetables later.



TIME (IN MINUTES):	15	20	25	30	35	40	45	60	90
Artichoke, whole									
Artichoke, hearts									
Asparagus									
Beans, green, snap, or wax									
Beans, butter, Lima, pinto, etc.									
Beets									
Broccoli, florets									
Brussels sprouts									
Cabbage, wedges									
Carrots									
Cauliflower, florets									
Corn, on the cob									
Corn, kernels									
Eggplant, cubed									
Eggplant, halved									
Fennel									
Garlic, heads									longer if desired
Kohlrabi, wedges or cubes									
Mushrooms									
Okra									
Onions, chopped or rings									
Onions, halves									
Onions, whole									
Parsnips									
Peas, field (Blackeye)									
Peas, green (shelled or in the pod)									
Peppers, chopped									
Potatoes, cubes or wedges									
Pumpkins, halved or quartered									
Radishes, chopped or whole									
Rutabagas, cubed									
Squash, Summer - cubes, rounds, or strips									
Squash, Winter - cubed									
Squash, halved									
Sweet potatoes, cubes or wedges									
Sweet potatoes, rounds									
Tomatillos, halved									
Tomatoes, cherry, grape									
Tomatoes, plum									
Turnips, chopped									
Zucchini, cubes, rounds, or strips									