

Plentiful Harvest Roasted Vegetables

Psalm 67:6

Ingredients:

- 1 butternut squash
- 2 sweet potatoes
- 2 parsnips
- 2 carrots
- 1 red onion
- 1 tablespoon of maple syrup
- 2 tablespoons of olive oil
- 1 teaspoon of ground cinnamon
- Salt and pepper to liking
- Chopped parsley

Instructions:

1. Begin by preparing the vegetables: Peel and cube the butternut squash and sweet potatoes. Then peel and slice the parsnips and carrots, and finish by cutting the onion into wedges.
2. Preheat the oven to 400°F.

Plentiful Harvest Roasted Vegetables Continued

Instructions Continued:

3. Use a large bowl and combine the butternut squash, sweet potatoes, parsnips, carrots, and onion.
4. Drizzle the mixed vegetables with the olive oil and maple syrup. Next, dust the vegetables with ground cinnamon, salt, and pepper. Be sure to coat the vegetables evenly.
5. Transfer the vegetables to a baking sheet, spreading them out in a single layer.
6. Place the baking sheet in the oven.
7. Stirring twice throughout the process, roast the vegetables for approximately 30-40 minutes, or until they become tender and caramelized.
8. Remove the finished vegetables from the oven and transfer them to a serving dish and garnish with parsley.