

Harvest Bake

This hearty dish is full of fresh vegetables - butternut squash, beets, and sweet potatoes. It is a perfect side dish for fall.

Makes: 6 servings

Ingredients

- 2 cups fresh butternut squash, peeled, cubed
- 2 cups fresh beets, peeled, cubed
- 2 cups fresh sweet potatoes, peeled, cubed
- 1 tablespoon olive oil
- ¼ teaspoon salt
- 1 clove fresh garlic, minced
- ½ teaspoon dried parsley (optional)



Directions

1. Preheat oven to 350°F.
2. Toss butternut squash, beets, sweet potatoes, olive oil, salt, and garlic in a medium size mixing bowl.
3. Line 9x13 inch baking pan with a layer of parchment paper. Grease lightly. Add vegetables to pan and spread evenly.
4. Bake for 25 minutes.
5. Remove vegetables from oven. Garnish with parsley if desired.

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