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Selections from our “Mucho Easy” Recipe Collection

### *Winter Vegetable Casserole*

This is a recipe that we change depending on what vegetables we have on hand. It always tastes good as long as you remember the onions, olive oil, and some kind of herbs.

#### Ingredients

- 1/2 butternut squash, cut into 1" chunks
- 4 carrots, cut into 1/2" slices
- 1-2 sweet potatoes, peeled and cubed
- 3 white potatoes, peeled and cubed
- 1 or 2 onions cut into 6 wedges (red is pretty if on hand)
- 1 tablespoon chopped fresh thyme
- 2 tablespoons chopped fresh rosemary (OK to use dried )
- 1/4 cup olive oil
- salt and freshly ground black pepper
- optional: chopped red pepper, garlic, cauliflower, more vegs.

#### Directions

1. Preheat oven to 400 degrees F
2. In a large bowl, combine the squash, carrots, sweet potato, and potatoes. Separate the onion pieces and add them to the mixture.
3. In a small bowl, stir together thyme, rosemary, olive oil, vinegar, salt, and pepper. Toss with vegetables until they are coated. Spread evenly but not too thickly in a large roasting pan. Use a second pan if needed so they get nicely browned, bringing out the natural sugars in veg's.
4. Roast for 35 to 40 minutes in the preheated oven, stirring every 15 minutes, or until vegetables are cooked through and browned.

Enjoy with friends!

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