

## Roasted Vegetable Medley

### Ingredients

- 1 butternut squash (peeled and cubed)
- 3 beets (peeled and cubed or cut into wedges)
- 1 yellow onion (cut into wedges)
- 1 red onion (cut into wedges)
- 4 spring onions (cut into 1-inch pieces)
- 4 carrots (peeled and cut into wedges)
- 4 roma tomatoes (quartered)
- Italian parsley (1/2 bunch, roughly chopped)
- extra-virgin olive oil
- kosher or sea salt
- FAGE® Greek yogurt



### Directions

Put vegetables into a 9" × 13" pan, drizzle about 4 tablespoons of olive oil on top, sprinkle with salt and mix gently. Put the mixture in the oven for 45 minutes, then remove and remix. Turn the oven up to 400 degrees, and roast the mixture in the dish for an additional 30 minutes (or until vegetables are soft). Remove from oven and top with parsley. Drizzle olive oil and sprinkle with salt as desired. Top with yogurt.