

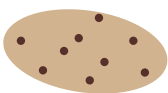
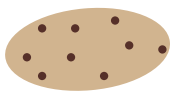
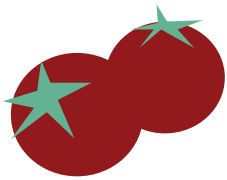


VEGETABLE ROASTING TIMES

425° OVEN

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

Want to roast vegetables with different oven times together? Just cut the slow-roasters into smaller pieces, so everything is done at the same time, or put the slow-roasters in the oven first, and add the quick-roasters a bit 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									