



FALL & WINTER VEGETABLE ROASTING TIME CHART

VEGETABLE

Artichokes (hearts)
 Bell Peppers (2" pieces)
 Broccoli (florets)
 Brussels Sprouts (trimmed)
 Butternut Squash (peeled - 1" cubes)
 Cabbage (3/4"-1" steaks)
 Carrots (1/2" slices)
 Cauliflower (florets)
 Corn (cob - husks removed)
 Eggplant (1" cubes)
 Fennel (halved lengthwise - 1" wedges)
 Garlic (bulb)
 Green beans
 Kale (chopped)
 Leeks (stalk - halved lengthwise)
 Mushrooms
 Onion (Red & Yellow - 1/2" wedges)
 Parsnips (2" matchsticks)
 Potatoes (2" pieces)
 Pumpkin (peeled - 1" cubes)
 Rutabagas (1" cubes)
 Spaghetti Squash (halved lengthwise)
 Sweet Potatoes (1" cubes)
 Swiss Chard (chopped)
 Tomatoes (halved lengthwise)
 Turnips (1" cubes)

ROASTING TIME @ 425°F

20-30 minutes
 25 minutes
 15-18 minutes
 18-25 minutes
 40-50 minutes
 20 minutes
 18-25 minutes
 20-30 minutes
 25-35 minutes
 20-30 minutes
 30 minutes
 25-35 minutes
 15-20 minutes
 5-8 minutes
 15 minutes
 15-20 minutes
 20-25 minutes
 30-40 minutes
 40-45 minutes
 30-40 minutes
 40-50 minutes
 40 minutes
 20 minutes
 3-6 minutes
 25-30 minutes
 30-35 minutes

ROASTING DIFFERENT VEGETABLES ALL AT ONCE?

You can start with the toughest vegetables first as these will take longer to cook. Once they start getting just a little bit soft you can add the quicker-cooking vegetables.