



Roasted Mixed Potatoes, Butternut Squash and Sweet Potato Hash (4-6 servings)

Ingredients

2 cups mixed baby potatoes
1 cup unpeeled sweet potatoes
1/4 cup butternut squash
1/2 cup sweet Vidalia onions
1/2 cup red onion

2 Tbsps extra virgin olive oil
1/2 tsp Kosher sea salt
1/4 tsp ground black pepper
1/4 tsp dried sage
1/2 tsp onion powder

Preparation

- Preheat oven to 425°F.
- Line a large, rimmed baking sheet with parchment paper.
- Cut potatoes and butternut squash into 1/2 inch chunks
- Place the potatoes, butternut squash, and onions into a large bowl. Drizzle with olive oil and toss.
- Sprinkle with salt, pepper, sage and onion powder - and toss again.
- Place the vegetables on the prepared baking sheet in a single, flat layer.
- Roast, tossing about halfway through cooking, until fork tender and slightly browned, about 25-30 minutes.
- Transfer to a serving platter, or bowl, and serve warm.