

## Roasted Veggie Delight - The Ultimate Sheet Pan Side Dish

Roasted Veggie Delight ???



**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 4 cups potatoes, diced
- 2 cups carrots, sliced
- 2 cups zucchini, sliced
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- $\frac{1}{2}$  tsp salt
- $\frac{1}{2}$  tsp black pepper

### DIRECTIONS

- 1.** Preheat Your Oven: Set your oven to 400°F (200°C). A hot oven ensures perfect browning.
- 2.** Combine the Veggies: In a large bowl, toss together the potatoes, carrots, and zucchini.
- 3.** Season & Coat: Drizzle with olive oil and sprinkle on garlic powder, Italian seasoning, salt, and black pepper. Toss until all pieces are evenly coated.
- 4.** Roast to Perfection: Spread the vegetables in a single layer on a baking sheet. Roast for 25-30 minutes, stirring halfway through, until the veggies are tender and golden brown.

### TIPS FOR SUCCESS

Uniform chopping is key-cut your veggies into similar-sized pieces so they cook evenly.

Use parchment paper or a silicone mat to prevent sticking and make cleanup easier.

Stir halfway through roasting for even browning .

Flavor Variations Swap Italian seasoning for curry powder or smoked paprika for a new flavor profile.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/roasted-veggie-delight-the-ultimate-sheet-pan-side-dish/>