

Garlic Herb Roasted Potatoes, Carrots & Zucchini: Easy Side Dish

Ready for a side dish that's as beautiful as it is delicious? These



OVEN
425°F

TIME
25-30 min

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INGREDIENTS

- 1 lb baby potatoes, halved
- 2 large carrots, sliced into rounds
- 2 medium zucchinis, sliced into half-moons
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Fresh parsley for garnish (optional)

Swaps and Notes:

Baby Potatoes: Red, yellow, or white baby potatoes work perfectly. If you don't have baby potatoes, you can use regular russet or Yukon Gold potatoes cut into 1-inch chunks.

Carrots: Ensure carrots are sliced into similar-sized rounds for even cooking.

Zucchini: Yellow squash can be substituted for zucchini, or a mix of both.

Olive Oil: Extra virgin olive oil will add more flavor. You can also use a mix of olive oil and a tablespoon of melted butter for added richness.

Garlic: Freshly minced garlic is highly recommended for the best flavor.

Dried Herbs: Oregano and thyme are classic, but you can also use dried rosemary or a blend of Italian seasoning. Fresh herbs can be used too (about

double the amount of dried).

Salt & Pepper: Adjust to taste. Flaky sea salt at the end can add a nice touch.

Optional Spices: A pinch of smoked paprika or red pepper flakes could add a subtle kick.

DIRECTIONS

1. Let's get these vibrant vegetables roasted to perfection!
2. Preheat the : Oven: Preheat your oven to a hot 425°F (220°C). Line a large baking sheet with parchment paper. This is crucial to prevent sticking and makes cleanup incredibly easy.
3. Prepare the : Vegetables: In a large mixing bowl, combine the halved baby potatoes, sliced carrots (cut into rounds), and sliced zucchini (cut into half-moons). Ensure all vegetables are roughly similar in size for even cooking.
4. Make the : Herb Mixture: In a small separate bowl, whisk together the 3 tablespoons of olive oil, 4 cloves of minced garlic, 1 teaspoon of dried oregano, 1 teaspoon of dried thyme, 1/2 teaspoon of salt, and 1/4 teaspoon of black pepper until well combined.
5. Toss the : Vegetables: Pour the prepared garlic herb mixture over the vegetables in the large bowl. Toss everything thoroughly with your hands or tongs until all the vegetables are well and evenly coated with the oil and seasonings.
6. Roast the : Vegetables: Spread the seasoned vegetables out in a single layer on the prepared baking sheet. It's very important not to overcrowd the pan; if necessary, use two baking sheets to ensure the vegetables roast and caramelize rather than steam. Roast in the preheated oven for 25-30 minutes, or until the vegetables are tender when pierced with a fork and beautifully golden brown, with some caramelized edges. Remember to stir the vegetables halfway through the baking time to ensure even cooking and browning.

7. Garnish and : Serve: Remove the baking sheet from the oven. If desired, sprinkle generously with fresh chopped parsley for a pop of color and freshness. Serve warm as a delightful and nutritious side dish to any meal!

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TIPS FOR SUCCESS

Don't Overcrowd the Pan: This is the most important tip for roasting vegetables!

If the pan is too full, the vegetables will steam instead of roast, leading to soggy results.

Use two baking sheets if needed, spreading the veggies in a single layer.

Cut Evenly: Uniformly cut vegetables ensure they all cook at the same rate.

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

Original recipe: <https://chefmaniac.com/garlic-herb-roasted-potatoes-carrots-zucchini-easy-side-dish/>