

Garlic Herb Roasted Potatoes, Carrots & Zucchini: Easy Sheet Pan

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OVEN
400°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 ... lb baby potatoes, halved (red, Yukon Gold, or creamer potatoes)

1 lb medium carrots, scrubbed clean, cut into 2-inch pieces

3 tablespoons olive oil, divided

1 tablespoon minced fresh thyme

1 tablespoon minced fresh rosemary

Salt and freshly ground black pepper to taste

12 oz. zucchini, trimmed and cut into 1-inch pieces (about 2 medium zucchini)

4 cloves garlic, minced

Swaps and Notes:

Potatoes & Carrots: Any small, firm potatoes work. Larger carrots can be cut into smaller pieces. You could also add other root vegetables like parsnips or sweet potatoes (cut to similar sizes).

Herbs: Fresh herbs (thyme and rosemary) provide the best flavor. If using dried, use about 1 teaspoon each of dried thyme and dried rosemary. You could also add a pinch of dried oregano.

Olive Oil: Extra virgin olive oil adds great flavor. Avocado oil or even melted butter can be used.

Zucchini: Any summer squash can be used. Ensure it's cut into pieces roughly the same size as the potatoes for even cooking.

Garlic: Freshly minced garlic is highly recommended for its aromatic punch. Garlic powder (about 1

teaspoon) can be used in a pinch, but fresh is superior.

Spicy Kick: A pinch of red pepper flakes can be added along with the garlic for a subtle warmth.

Uniform Sizing: Cutting all vegetables into similar-sized pieces (especially the initial potatoes and carrots, and then the zucchini) ensures they cook evenly.

Directions:

Preheat Oven & Prep Initial Veggies: Preheat your oven to 400°F (200°C) and ensure a rack is set to the middle position. In a large mixing bowl, combine the halved baby potatoes and the 2-inch pieces of carrots. Drizzle with 2 ½ tablespoons of olive oil. Add the minced fresh thyme and minced fresh rosemary, and season generously with salt and freshly ground black pepper to taste. Toss everything together until the vegetables are well coated with the oil and herbs. Spread the seasoned potatoes and carrots out in a single layer on a large, rimmed baking sheet.

First Roast: Roast the potatoes and carrots in the preheated oven for 20 minutes. This gives the denser vegetables a head start on cooking.

Add Zucchini & Garlic, Finish Roasting: While the potatoes and carrots are roasting, toss the 1-inch pieces of zucchini in a separate bowl with the remaining ½ tablespoon of olive oil and season lightly with salt. After the initial 20 minutes of roasting, remove the baking sheet from the oven. Add the seasoned zucchini pieces to the baking sheet with the potatoes and carrots. Add the minced garlic and toss everything on the baking sheet to combine, spreading into an even layer again. Return the baking sheet to the oven and roast until all of the vegetables are tender, slightly browned, and caramelized, about 20 minutes longer. The exact time may vary slightly depending on your oven and the size of your vegetable pieces.

Serve: Remove the Garlic Herb Roasted Potatoes, Carrots, and Zucchini from the oven. Serve warm and enjoy this delicious, wholesome side dish!

Tips for Success:

Pre-Roast Root Veggies: Giving the harder vegetables (potatoes and carrots) a head start ensures everything finishes cooking at the same time and becomes perfectly tender.

Don't Overcrowd the Pan: Spreading the vegetables in a single layer on the baking sheet is crucial. If they are piled up, they will steam instead of roast, resulting in soggy rather than crispy results. Use two baking sheets if necessary.

Fresh Herbs & Garlic: While dried versions can work, fresh minced garlic, thyme, and rosemary provide a significantly more vibrant and aromatic flavor.

Toss Halfway: Stirring the vegetables halfway through ensures even browning and tenderization on all sides.

Season Generously: Vegetables absorb seasoning well. Don't be shy with the salt, pepper, and herbs to bring out their best flavors.

Serving Suggestions and Pairings:

Roasted chicken, turkey, or pork.

Grilled steak or fish.

As a hearty vegetarian side with a simple lentil soup or quinoa salad.

A classic meatloaf or meatballs.

My This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor for another satisfying skillet meal.

A comforting bowl of This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

Storage and Leftover Tips:

DIRECTIONS

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5. **Tips for Success: Pre-Roast Root Veggies:** Giving the harder vegetables (potatoes and carrots) a head start ensures everything finishes cooking at the same time and becomes perfectly tender.
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9. **Season : Generously:** Vegetables absorb seasoning well. Don't be shy with the salt, pepper, and herbs to bring out their best flavors.
10. **Serving Suggestions and Pairings:** These Garlic Herb Roasted Potatoes, Carrots & Zucchini are an incredibly versatile side dish that complements almost any main course. They're perfect alongside:
 11. Roasted chicken, turkey, or pork.
 12. Grilled steak or fish.
 13. As a hearty vegetarian side with a simple lentil soup or quinoa salad.
 14. A classic meatloaf or meatballs.
 15. For other fantastic, comforting, and easy-to-make meals, you might also enjoy:
16. **My This : Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor for another satisfying skillet meal.
17. A comforting bowl of : **This Cajun Chicken Sausage Gumbo** is My Favorite Bowl of Southern Comfort.
18. **Storage and Leftover Tips:** Leftover Garlic Herb Roasted Potatoes, Carrots & Zucchini can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, the best way to regain their crispiness is to spread them on a baking sheet and warm them in a preheated oven at 375°F (190°C) or in an air fryer until heated through and slightly re-crisped. Microwaving is an option, but they will be softer.
19. **More Recipes You Will Love:** If you loved the wholesome and easy nature of these roasted vegetables, you'll find similar satisfaction in these other fantastic recipes:
 20. For another comforting meat dish, check out : **These Easy Turkey Wings** are My Favorite Comfort Food for Lazy Sundays.
 21. If you're into flavorful one-pan meals, my : **This Mexican Chicken and Rice Casserole** is My Favorite One-Pan Dinner That's Always a Hit is a must-try.
 22. And for a super convenient and tasty start to your day, my **This One-Pan Breakfast Bake** Will Make You Skip is fantastic.
23. **Final Thoughts:** This Garlic Herb Roasted Potatoes, Carrots & Zucchini recipe is a shining example of how simple ingredients, combined with the right roasting

technique, can create an incredibly flavorful and satisfying side dish. It's healthy, versatile, and always a crowd-pleaser, making it perfect for any meal. Give it a try, and let these vibrant, roasted veggies become a staple in your kitchen!

24. What are your favorite combinations of roasted vegetables? Do you have any go-to herbs for roasting? Share your ideas in the comments below, and don't forget to connect with Chef Maniac for more delicious and inspiring recipes!

SWAPS & NOTES

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

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