

## Easy Roasted Vegetables Recipe for a Colorful Everyday Side

1 large carrot, peeled and sliced



**OVEN**  
**425°F**

**TIME**  
**35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 large carrot, peeled and sliced
- 1 to 2 cups broccoli florets
- 1 red onion, sliced into wedges
- 1 medium sweet potato or Yukon gold potato, cubed
- 1 zucchini or bell pepper, chopped
- 2 to 3 tablespoons olive oil or avocado oil
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika or regular paprika
- 1/2 teaspoon dried thyme or rosemary
- Salt, to taste
- Black pepper, to taste
- Optional: 1 tablespoon balsamic vinegar or lemon juice, added after roasting

### DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 425°F (220°C).
- 2.** Prepare the baking sheet: Line a large baking sheet with parchment paper for easier cleanup.
- 3.** Chop the vegetables: Cut all the vegetables into evenly sized pieces so they roast at about the same rate.
- 4.** Season everything: Place the vegetables in a large bowl. Add the olive oil, garlic powder, paprika, herbs, salt, and pepper. Toss until everything is evenly coated.
- 5.** Spread on the pan: Spread the vegetables onto the baking sheet in a single layer. Make sure they are not overcrowded so they roast instead of steam.
- 6.** Roast: Roast for about 35 minutes, flipping halfway through, until the vegetables are tender and golden brown with crisp edges.
- 7.** Finish and serve: If desired, finish with a splash of balsamic vinegar, lemon juice, or a sprinkle of fresh herbs before serving.

### SWAPS & NOTES

This recipe is easy to adapt depending on what you have in the kitchen.

Sweet potato adds a little sweetness and heartiness, while Yukon gold potatoes give the mix a more classic roasted vegetable feel.

Zucchini and bell pepper each bring something different.

Zucchini softens quickly and adds tenderness, while bell pepper gives sweetness and color.

## TIPS FOR SUCCESS

Cutting the vegetables into similar-sized pieces really helps with even roasting.

Smaller pieces cook faster, while larger chunks may stay too firm if they are mixed together unevenly.

Giving the vegetables space is one of the most important parts of getting that browned, roasted texture instead of soft steamed vegetables.

Flip the vegetables halfway through so they roast more evenly and get color on multiple sides.

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

Original recipe: <https://chefmaniac.com/easy-roasted-vegetables-recipe-for-a-colorful-everyday-side/>