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▶▶▶ June 2015 ◀◀◀

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***If Veterans don't help Veterans, who will?***

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## ***Harvest Vegetable Roast***

- 1 Small butternut squash (2 lb), peeled, seeded and cut into 1-inch pieces (about 3 cups)
- 4 Unpeeled small red potatoes, quartered
- 1 Medium red onion, cut into 1/2-inch wedges
- 1 Medium parsnip, peeled, cut into 2x1/2x1/2-inch strips
- 2 Cups small fresh Brussels sprouts (about 8 oz)
- 2 Tbsp olive, canola or soybean oil
- 1/2 Tsp dried marjoram leaves
- 1/2 Tsp garlic-pepper blend
- 1/2 Tsp seasoned salt

- 1) Heat oven to 425°F. Spray 17x11- or 15x10-inch pan with sides with cooking spray. In large bowl, mix all vegetables. Add remaining ingredients; toss to coat. Spread vegetables in pan.
- 2) Roast 30 to 45 minutes, stirring and turning vegetables several times, until vegetables are tender.

Makes 14 Servings

