



# Garlic Roasted Holiday Vegetables

## A Pan Full of Sunshine

Hello, my dear. Come sit. Let's talk about a simple joy. Roasted vegetables. They are like sunshine on a plate. The heat of the oven makes them sweet and tender. It brings out their hidden smiles.

I make this dish every holiday. The smell fills the whole house. It says "family" and "feast" without a single word. Doesn't that smell amazing? It makes everyone gather in the kitchen early. They always sneak a carrot before dinner. I still laugh at that.

## The Magic of a Simple Toss

This recipe is so easy. You just chop and toss. The secret is the onion soup mix. It sticks to the oil and coats every piece. This matters because each bite gets the same good flavor. No bland potatoes here!

Use your hands to toss them in the bowl. Feel the slick oil and the bumpy veggies. It's fun. *Fun fact: roasting carrots makes them sweeter. The heat turns their starches into sugar!* What is your favorite vegetable to roast? Mine is always the crispy potato corners.

## A Little Story About Carrots

I once made this for my grandson. He said he hated carrots. I didn't argue. I just put the pan on the table. He tried one, then two, then five. He asked for the recipe. That is the power of roasting.

It changes everything. A hard, plain veggie becomes soft and rich. This matters. It can make a vegetable lover out of anyone. Do you have a veggie you didn't like until it was cooked a certain way? I'd love to hear your story.

## Giving Them Room to Breathe

Now, listen close. This tip is important. Do not crowd the pan. Give the pieces some space. If they are piled up, they will steam. We want them to roast and get those lovely brown spots.

Use two pans if you need to. It makes all the difference. A single layer is the key. That hot air needs to dance around each piece. Do you have a big family? Do you usually need one pan or two for your holiday meals?

## The Warmth of the Oven

The oven does the real work. A high heat is best. It makes the edges crispy. Don't forget to shake the pan halfway through. It helps all sides get that golden color. It's like tucking them in for a nap, then turning them over.

See also [Lemon Glazed Holiday Chicken](#)

When they come out, they will be perfect. Tender inside, a bit crispy outside. The garlic and onion flavor will be everywhere. This dish teaches patience. Good things come to those who wait for the oven timer. What is the best thing you've ever learned to make in your oven?

## Ingredients:

Ingredient	Amount	Notes
Cooking spray	As needed	For coating the baking sheet
Olive oil	½ cup	Additional as needed
Dry onion soup mix	1 (1-ounce) packet	Or more to taste
Potatoes	2 pounds	Cut into 1-inch pieces
Baby carrots	1 pound	
Bell peppers	2 large	Cut into 1-inch pieces
Onion	1 large	Cut into 1-inch pieces, additional as desired





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### Instructions

**Step 1:** First, get your oven nice and hot. Set it to 450°F. Grab a baking sheet too. Give it a quick spray with cooking oil. This keeps our veggies from sticking. I always do this first. It gives the oven time to warm up.

**Step 2:** Now, let's make our magic coating. Use a big bowl. Whisk the olive oil and dry onion soup mix together. Doesn't that smell amazing already? It gets all bubbly and golden. This mix will make every bite so tasty.

**Step 3:** Time for the vegetables! Add all your cut potatoes, carrots, peppers, and onion. Gently toss them in the bowl. You want every piece shiny with our oil. (Use your hands for this, it's the best tool!). Can you name a different veggie you could add? Share below!

**Step 4:** Spread the veggies on your prepared sheet. Give them some space. If they're too crowded, they'll steam, not roast. I still laugh at that time I used a tiny pan. We want them in one layer for perfect browning.

**Step 5:** Roast them for 15 to 30 minutes. You'll know they're done when tender. Give them one good shake halfway through. This helps them get color all over. The smell in your kitchen will be wonderful.

### Creative Twists

This recipe is like a friendly canvas. You can paint it with your own ideas. Try using sweet potatoes instead of regular ones. Their sweetness is so nice. Or, sprinkle a little parmesan cheese on top near the end. It makes a yummy, crispy crust. For a fun kick, add a pinch of

smoked paprika to the oil. It gives a cozy, campfire smell. Which one would you try first? Comment below!

See also [Parmesan Potato Christmas Tart](#)

## **Serving & Pairing Ideas**

These veggies shine next to a simple roast chicken. They are also perfect with holiday ham. For a pretty plate, sprinkle them with fresh chopped parsley. It adds a pop of green. To drink, a crisp apple cider is lovely. For the grown-ups, a glass of chilled white wine pairs nicely. Which would you choose tonight?





## Garlic Roasted Holiday Vegetables

### Keeping Your Veggie Harvest Fresh

Let's talk about keeping these lovely veggies. They store beautifully. Let them cool completely first. Then pop them in a sealed container in the fridge. They will be good for three to four days.

You can freeze them for a future busy night. Spread the cooled veggies on a tray. Freeze them solid, then bag them up. This stops them from sticking together in a big lump. I learned this the hard way with my first batch!

Reheating is simple for a fast side dish. Use your oven or toaster oven at 400°F. Spread them on a sheet for about ten minutes. This keeps them crispy, not soggy. Batch cooking like this saves precious time during the holidays.

Having a ready-made side dish matters. It lets you enjoy your own party. You can visit with guests instead of fussing in the kitchen. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Hiccups

Sometimes our veggies need a little help. Here are easy fixes. First, if they are soggy, your pan was too crowded. Vegetables need space to breathe and roast. I remember when my first tray was far too full!

Second, if they are not browning, your oven may be off. An oven thermometer is a cook's best friend. It tells you the real temperature inside. Getting a good roast matters for sweet, deep flavor.

Third, if the seasoning tastes weak, don't worry. You can sprinkle a little



more salt after roasting. Toss them gently in the pan. This builds your confidence to trust your own taste. **Which of these problems have you run into before?**

## Your Quick Questions, Answered

### **Q: Is this recipe gluten-free?**

A: Check your onion soup mix packet. Some brands contain wheat. Look for a certified gluten-free version.

See also Pecan Praline Noel Cheesecake

### **Q: Can I make it ahead?**

A: Yes! Prep the veggies and coat them in oil. Keep them in your fridge for a few hours before roasting.

### **Q: What other veggies can I use?**

A: Try sweet potatoes, broccoli, or parsnips. Cut them into similar-sized pieces so they cook evenly. \*Fun fact: Parsnips taste sweeter after a frost!\*

### **Q: Can I make a smaller portion?**

A: Of course. Just use half of all the ingredients. Use a smaller baking sheet too.

### **Q: Any optional tips?**

A: Add fresh rosemary or thyme before roasting. It makes your kitchen smell like a holiday dream. **Which tip will you try first?**

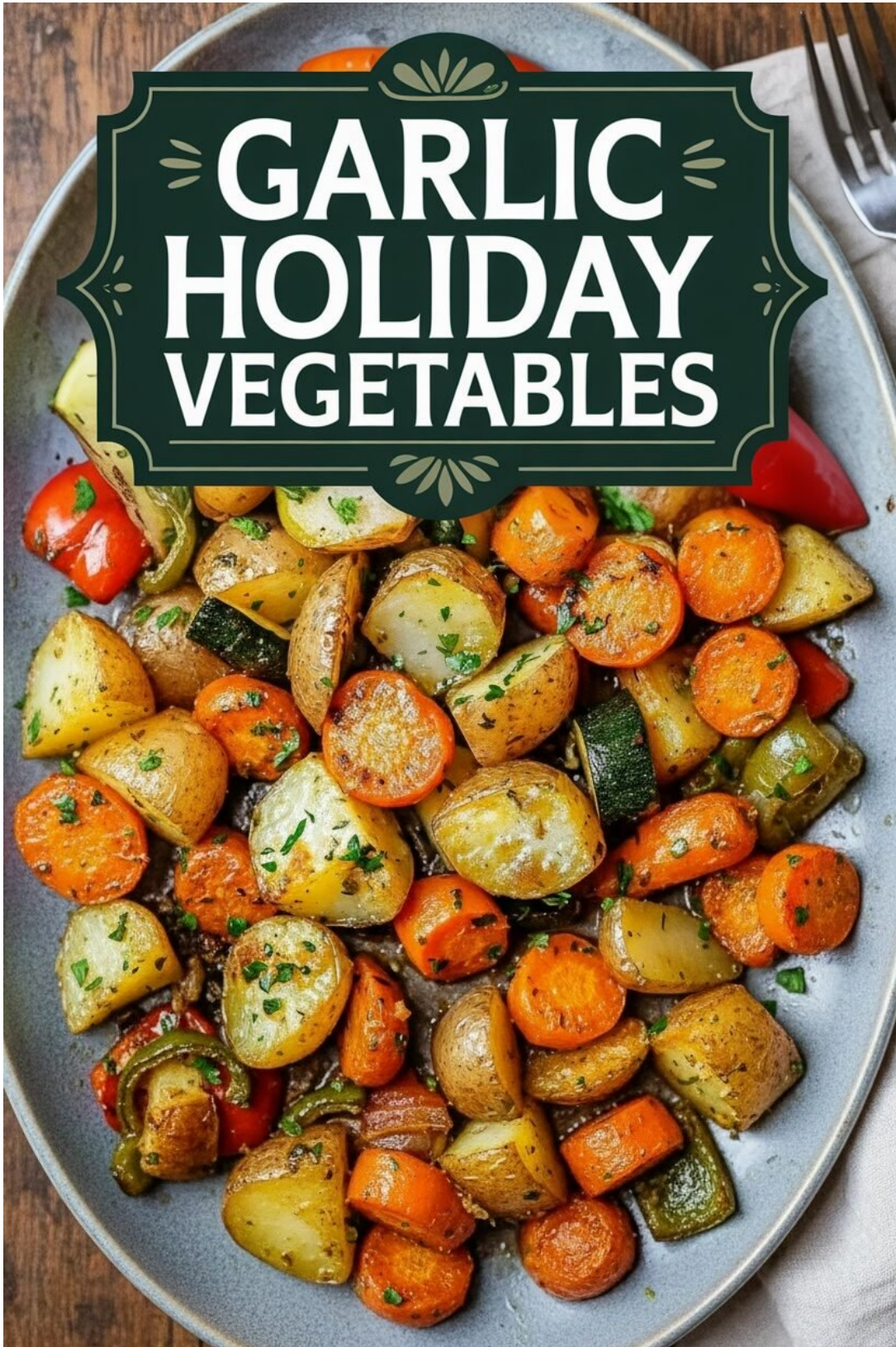
## From My Kitchen to Yours

I hope you love making this simple, cozy dish. It always reminds me of family gathered around the table. The best meals are the ones we

share.

I would love to hear about your cooking adventure. Tell me what you added or how your family liked it. Your stories are my favorite thing to read. **Have you tried this recipe?** Please tell me all about it in the comments below.

Happy cooking!  
—Elowen Thorn.





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[Print Recipe](#)

# Garlic Roasted Holiday Vegetables

Author: Elowen Thorn





Cooking Method: [Roasting](#)



Courses: [Side](#)



Difficulty: **Beginner**





## Garlic Roasted Holiday Vegetables | 18

Prep time: **15 minutes**



Cook time: **30 minutes**



Rest time:





Total time: **45 minutes**



## Garlic Roasted Holiday Vegetables | 22

Servings: **6 servings**



Calories: **280 kcal**

Best Season: **Summer**

## **Description**

Garlic Roasted Potatoes and Veggies

## Ingredients

- ☐ Cooking spray
- ☐ ½ cup olive oil with additional as needed
- ☐ 1 (1-ounce) packet dry onion soup mix or more to taste
- ☐ 2 pounds potatoes, cut into 1-inch pieces
- ☐ 1 pound baby carrots
- ☐ 2 large bell peppers, cut into 1-inch pieces
- ☐ 1 large onion, cut into 1-inch pieces, or additional as desired

## Instructions

1. Prepare the Oven and Baking Sheet: Preheat the oven to 450°F (230°C). Lightly coat a baking sheet with cooking spray.
2. Combine the Seasoning Mixture: In a large mixing bowl, whisk together the olive oil and the dry onion soup mix until well combined.
3. Add and Coat the Vegetables: Place the potatoes, baby carrots, bell peppers, and onion into the bowl. Gently toss the vegetables in the seasoned oil mixture until each piece is evenly coated.
4. Arrange the Vegetables on the Baking Sheet: Transfer the coated vegetables onto the prepared baking sheet, spreading them into a single, even layer. If crowded, use two baking sheets.
5. Roast the Vegetables: Roast in the preheated oven for 15 to 30 minutes, or until tender and lightly browned. Shake or stir the vegetables once during roasting for even coloration.

Keywords: Roasted Vegetables, Holiday Side, Garlic, Potatoes