

Zucchini Bread Recipes

Garlic Herb Roasted Potatoes with Carrots and Zucchini

15 min Prep time	**40 min** Cook time	**55 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Vegetables

- [ ] 1.5 lbs baby potatoes, halved or quartered
- [ ] 3 large carrots, peeled and chopped into 1-inch pieces
- [ ] 2 medium zucchini, chopped into 1-inch pieces
- [ ] 4-5 cloves garlic, minced
- [ ] 3 tbsp olive oil
- [ ] 1 tbsp fresh rosemary, finely chopped
- [ ] 1 tbsp fresh thyme leaves
- [ ] 1 tsp sea salt, or to taste
- [ ] 1/2 tsp black pepper, freshly ground

Instructions

1. First, let's get the oven ready. Set it to 400°F (200°C) and let it get nice and hot. While it's preheating, you can start your prep. On a large, rimmed baking sheet, place your chopped potatoes and carrots. Drizzle them with the olive oil. Use your hands—it really is the best tool—to gently toss them until every piece is coated and shiny. It feels so simple and satisfying.

2. Now, let's add the first layer of flavor. Sprinkle the salt, pepper, fresh rosemary, and thyme all over the oiled potatoes and carrots. Toss everything together once more so the herbs and seasonings are evenly distributed. Look at how pretty they are already! Spread them out into a single, even layer on your baking sheet. This is important, as it helps them roast instead of steam. Slide the pan into your preheated oven and let them roast for 20 minutes.

3. After 20 minutes, carefully pull the baking sheet from the oven. The potatoes and carrots should be starting to soften and get a little color. Now it's time to add the rest of our ingredients. Add the chopped zucchini and the minced garlic directly to the pan. Give everything a good, gentle stir right on the sheet. The heat from the pan will immediately start to toast the garlic, and the smell is just heavenly.

4. Slide the baking sheet back into the oven and continue to roast for another 15 to 20 minutes. You'll know it's ready when the potatoes are golden and crispy on the edges and creamy inside, the carrots are tender and sweet, and the zucchini is soft and beautifully caramelized. Let it cool for just a moment before serving. I love to serve it warm, straight from the pan, for that rustic, comforting feel. Feel free to explore a bit and see what other vegetable combinations speak to you.

Nutrition per serving

220 kcal	4 g	30 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- Feel free to adjust the herbs to your liking. Sage would be lovely in the fall, or a sprinkle of fresh parsley at the end would add a nice brightness.
- Make sure your vegetable pieces are all roughly the same size. This helps ensure everything cooks evenly and you don't end up with some pieces that are too soft while others are still hard.
- For easy cleanup, you can line your baking sheet with parchment paper. I sometimes skip this because I love the dark, crispy bits that stick to the pan, but it does make washing up a breeze!