

SWEET POTATO, MUSHROOM & ASPARAGUS SHEET PAN DINNER



TIME TO PREPARE

15 Minutes



TOTAL TIME

30 Minutes



SERVES 4



Ingredients

- 1 lb sweet potatoes, cut into 1" - 2" pieces
- 1/2 red onion, cut into 4 wedges
- 1 bunch (1 lb) asparagus or green beans, trimmed and cut into 2-inch pieces
- 4 portabello caps or 16 oz cremini mushrooms, cleaned and trimmed
- 6 tbsp olive oil
- 1 tbsp Dijon mustard
- 2 tbsp [Victoria Gourmet](#) or [Organic Fair Herbes de Provence](#)
- Salt and freshly cracked black pepper

Steps to Make

1. Preheat oven to 425° F. Set top rack to middle position. Line a rimmed sheet pan with foil and coat lightly with oil.
2. In a large bowl, combine 2 tbsp olive oil, mustard and 1 Tbsp seasoning. Whisk together to combine.
3. Add sweet potatoes to bowl and toss to coat. Spread potatoes evenly on the pan and roast until tender, about 20 minutes.
4. To the bowl, add remaining vegetables, 4 Tbsp olive oil and the 1 tbsp remaining Herbes de Provence. Stir to coat evenly. When potatoes are tender, remove from oven and set to broil. Move potatoes to outer edge of pan. Place onion and asparagus in the middle, leaving space between. Place the mushrooms smooth side down. Transfer pan to oven. Broil until mushrooms are browned, 5 minutes. Flip mushrooms and stir vegetables, broil for another 5 minutes. Season to taste with salt and freshly ground black pepper.