

Roasted Pattypan Squash and Baby Boomer Potatoes

1 pound pattypan (or other) squash
1 pound small potatoes (Baby Boomers or otherwise)
1 to 2 tablespoons olive oil to coat
Fresh chopped dill
Salt, pepper, and any other seasonings, to taste

Preheat oven to 400 degrees. Cut the pattypan squash into chunks to match your potato size, to ensure even roasting. Place the squash and potatoes into a bowl, and pour over some olive oil and mix around to distribute evenly. Add the chopped fresh dill, then season with salt, pepper, and any other seasonings, to taste.

Pour bowl of veggies onto a lightly oil-sprayed baking sheet, then evenly distribute them in one layer.

Roast in oven for about 40 minutes, turning over halfway through. Just keep an eye on them in the last half hour and remove if getting too dark.