

Vegetable	Temperature	Cook Time	Notes
Broccoli florets	400°F	10–12 minutes	Toss halfway; avoid very small crumbs that burn quickly.
Cauliflower florets	400°F	10–12 minutes	Great with garlic powder and parmesan.
Brussels sprouts, halved	400°F	10–15 minutes	Place cut side down for deep caramelization.
Carrots, 1" pieces	380°F	18–20 minutes	Cook until tender when pierced with a fork.
Bell peppers, sliced	380°F	8–11 minutes	Perfect for fajitas or grain bowls.
Onions, sliced	380°F	8–11 minutes	Great mixed with peppers.
Green beans	370°F	7–8 minutes	Shake once halfway through cooking.
Mushrooms, halved	400°F	10–12 minutes	Do not crowd; mushrooms release moisture.
Beets, 1" chunks	380°F	25–30 minutes	Toss with oil and salt; cook until fork-tender.
Corn on the cob	370°F	14–16 minutes	Brush with butter or oil before cooking.
Zucchini fries	400°F	10–12 minutes	Breaded sticks turn golden and crisp.
Potatoes, whole (medium)	400°F	35–40 minutes	Pierce with a fork before cooking.
Potato wedges	400°F	15–18 minutes	Shake once; cook until crisp outside and tender inside.