



Category (Vegetables)

Roasted Vegetables

Submitted by (Heather Bowman)

<p><u>Recipe</u></p> <p>Any combination of vegetables that you like. 1 medium zucchini squash 1 medium yellow squash 2 medium bell peppers, (green, red, orange or yellow) 1 bunch asparagus 1 medium red onion Olive Oil (Approximately 3 tablespoons) Salt Pepper (Optional) Any combination of herbs that you like</p> <p>Step 1: Preheat oven to 450°. Step 2: Cut vegetables into bite-size pieces and toss with just enough olive oil to coat lightly. Step 3: Sprinkle with salt, pepper and dried herb/spice of your choice. Step 4: Spread on cookie sheet in a single layer, roast for approximately 30 minutes, stir occasionally, check for tenderness and brown on the edges.</p>	<p><u>Grocery List</u></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p>
<p><u>Side dish</u></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p>	<p><u>Tips/Helpful hints</u></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>