

LATE SUMMER ROASTED VEGETABLES WITH FETA AND HERBS

PREP TIME

20 minutes

COOK TIME

30 minutes

SERVINGS

8

INGREDIENTS

1 zucchini, diced into one-inch pieces
1 eggplant, diced into one-inch pieces
3 medium tomatoes, diced into one-inch pieces
2 sweet peppers, core and seeds removed, cut into slices
1 red onion, sliced
2 tablespoons olive oil

1 tablespoon garlic powder
1 tablespoon dried oregano
1 tablespoon dried basil
1 tablespoon dried parsley
¼ cup crumbled feta cheese (optional)
¼ cup chopped fresh parsley (optional)

INSTRUCTIONS

Preheat your oven to 375. In a large bowl combine the zucchini, eggplant, tomatoes, peppers, and onion. Season the vegetable mixture with the olive oil, garlic powder, dried oregano, dried basil, and dried parsley. Toss well to coat the vegetables. Spread the mixture onto a foil-lined baking sheet. Divide the mixture between two pans if necessary.

Bake until the eggplant is tender and the vegetables are starting to brown, 20 to 30 minutes. Remove from the oven and sprinkle with feta and chopped parsley.



Executive Chef Shauna Alvarez - America's Grow-a-Row

