

Roasted vegetables are delicious! The roasting process brings out their natural sweetness and creates a beautiful grilled look as well. These will roast quickly while you're putting together the rest of the meal. Use the same cooking method for other veggies. Experiment!

Serves 4



Herb Roasted Squash

- 1 medium zucchini, cut into 1/4-inch slices
- 1 yellow summer squash, cut into 1/4-inch slices or use baby squash as in photo
- 1 medium tomato, seeded and chopped
- 1/2 c. chopped onion
- 1 tsp. dried parsley flakes
- 1/2 tsp. dried rosemary, crushed with the back of a spoon
- 1/4 tsp. salt
- 1/4 tsp. pepper

- 1-2 Tbs. olive oil

In a large bowl, combine the first eight ingredients. Drizzle with oil and toss to coat.

Place vegetables in a single layer on a greased baking sheet. Bake, uncovered, at 450° for 10-15 minutes or until lightly browned and tender, stirring once.