

SHEET PAN ROASTED VEGETABLES



INGREDIENTS

ITEM

zucchini, peeled and chopped
eggplant, peeled and diced
cherry tomatoes
shallots, sliced
red bell pepper, sliced
yellow bell pepper, sliced
olive oil

QUANTITY

8
1
16
2
1
1
½ Cup

ITEM

dried rosemary
dried thyme
bay leaves, crushed
dried oregano
garlic, minced
fresh lemon juice
grated lemon zest
salt and pepper

QUANTITY

1 tsp
1 tsp.
2
1 tsp.
2 cloves
2 tbsp.
1 tsp
To taste



PREPARATION

- In a large bowl mix the zucchini, eggplant, tomatoes, shallots, and peppers with the oil, rosemary, thyme, bay leaves, oregano, garlic, lemon juice, lemon zest, salt, and pepper. Leave it Overnight.
- Preheat oven to 400 degrees F (200 degrees C).
- On a large roasting pan, roast the vegetables for 20 minutes until the edges of some of the vegetables are starting to crisp.
- Remove from the oven and stir for another 20 minutes.
- Again put it on to oven at 200 degrees F and stir until vegetables are tender.
- Serve hot and enjoy !