

# ROASTED VEGETABLE SALAD



## SERVING SIZE

2



## INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Plum Tomatoes	2	Paprika	1 Tsp.
Large Shallot	1	Extra Virgin Olive Oil	1 Tbsp.
Long Red Peppers	1	Lemon	½
Yellow Peppers	1	Sea Salt	To Taste
Garlic Cloves, Minced	2		
Baby Capers	1 Tbsp.		



## PREPARATION

- Preheat your oven to 400°F (200°C).
- Wash the plum tomatoes, red pepper, and yellow pepper. Cut the tomatoes into quarters and the peppers into wide strips. Peel and slice the shallot into rings.
- Place the tomatoes, peppers, and shallot slices on a baking sheet.
- Sprinkle the minced garlic, paprika, sea salt, and add extra virgin olive oil over the vegetables. Toss everything together gently to coat.
- Roast in the preheated oven for 20-25 minutes, or until the vegetables are tender and slightly charred on the edges. Stir halfway through to ensure even cooking.
- Once the vegetables are roasted, remove them from the oven. While they are still warm, sprinkle the baby capers over the top.
- Squeeze the juice of half a lemon over the vegetables, adding a bright, acidic flavor to balance the dish.
- Serve and Enjoy!