

OVEN ROASTED VEGETABLES

INGREDIENTS

- A mix of your favourite garden fresh vegetables: (beets, peppers, zucchini, red onion, baby potatoes, squash, brussel sprouts, etc.)

DRESSING

- Prairie Oils & Vinegars
- Tuscan Herb Olive Oil
- Traditional Balsamic Vinegar
- Kosher Salt
- Fresh Ground Black Pepper
- Fresh Parsley
- 2 cloves fresh Garlic (minced)

DIRECTIONS

1. Preheat oven to 425 degrees F.
2. Line baking sheet with parchment paper. Spread vegetables out on pan in even layer.
3. Combine, olive oil, balsamic, garlic, salt, pepper & parsley.
4. Pour over vegetable mixture and roast in oven for 35-40 mins.



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