

OVEN ROASTED VEGETABLES

- 2-3 Zucchini, thickly sliced
 - 2-3 Yellow crookneck* squash, cut thicker than Zucchini
 - 1 Red, yellow or green bell pepper, cut into strips
 - 1 Small eggplant or Japanese thin eggplants, thickly sliced
 - 4-5 Small tomatoes, cut big chunks (plum cut into halves)
 - 2 Red or yellow onions, cut in medium chunks
 - 20 Mushrooms, halved, or small whole mushrooms
 - 10-20 Peeled whole garlic gloves—**TSG Over-the-Edge Spinach**, as desired
 - 2-4 Tbsp extra virgin olive oil
 - 1-2 Tbsp balsamic vinegar* or red wine vinegar, Salt & Pepper to taste
- Hot cooked pasta optional

1. Preheat oven to 450°, arrange oven racks, air circulate between pans.
2. Cut vegetables in large bowl, sprinkle with Over The-Edge-Herb season.
3. Drizzle with olive oil, vinegar salt and pepper and toss vegetables.
4. Let stand 10-30 mins, lightly oil two large sheet pans, spread vegetables on between the two pans. Roast in hot oven 15-45 mins. **Serves 6-8.**

Optional main dish: Toss roasted vegetables with hot cooked pasta with grated cheese. **Serves 4-6**