



Stacy, Traci, Lindsey, Megan, Heather and Steph

Oven-Roasted Vegetables

Stacy Lundy

- | | |
|---|-------------------------------|
| 1 ½ cups fresh cauliflower florets | 1 Tbsp. olive oil |
| 1 cup fresh broccoli florets | 2 cloves garlic, minced |
| 1 small red pepper, cut in 1-inch strips | 1 tsp. basil |
| 2 medium red potatoes, cut into 1-inch pieces | ¼ tsp. pepper |
| | 2 tsp. grated Parmesan cheese |

Combine veggies and 3 tablespoons water in large bowl. Toss to coat. Add remaining ingredients except Parmesan cheese. Toss to mix. Spread veggies in 15x10-inch jelly roll pan sprayed with Pam. Roast veggies 35 to 40 minutes at 375°, or until tender, stirring once or twice. Sprinkle with Parmesan cheese, mix lightly. Roast 5 to 10 minutes more until desired doneness.