

Roasted Zucchini & Carrots

serves 4

Ingredients

- 1 pound of mixed baby zucchini and carrots (*optional-peeled*)
- 2 tablespoons olive oil
- 5-6 garlic cloves (*peeled*)
- salt and pepper to taste

Instructions

Preheat the oven to 400°F.

1. Wash and dry the vegetables. Trim off any long tips or stems.
2. Place the vegetables and garlic cloves on a large rimmed baking sheet lined with parchment paper.
3. Drizzle vegetables and garlic cloves with olive oil and toss to coat.
4. Spread vegetables out in a single layer and sprinkle with salt and pepper.
5. Bake at 400° F for 25 to 30 minutes until tender.

{Here is a list of other vegetables that will be just as wonderful for roasting: potatoes, asparagus, green beans, mushrooms, beets, radishes, broccoli, cauliflower, fennel, cherry tomatoes, and peppers.}

