

Mixed Roasted Vegetables

1 SUMMER SQUASH (CUT INTO 1 1/2" HUNKS)
1 MEDIUM BELL PEPPER (CUT INTO 1" PIECES)
1 MEDIUM RED BELL PEPPER (CUT INTO 1" PIECES)
1 MEDIUM ONION (CUT INTO 1" PIECES)
1 MEDIUM ZUCCHINI (CUT INTO 1" PIECES)
2 MEDIUM POTATOES (CUT INTO 1" PIECES)
4 TBSP. OLIVE OIL
SALT & PEPPER
YOUR FAVORITE HERB BLEND

In a large bowl, combine the veggies and toss in the olive oil. Spread veggies out on a cooking sheet lined with parchment or foil. Sprinkle on your favorite herb blend and salt and pepper well.

Bake uncovered at 400 degrees F for 45 minutes or until vegetables are fork tender. Sprinkle with grated parmesan cheese if desired.

Air Fryer Veggies:

To use an air fryer: Heat to 320 degrees F and cook for 20 minutes, until fork tender. Turn the temperature down if vegetables are getting to brown after the first 10 minutes.