

Mixed Roasted Vegetables

1 SUMMER SQUASH, CUT INTO 1 1/2" PIECES.

1 BELL PEPPER, CUT INTO 1" PIECES.

1 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.