



VEGGIE MEDLEY

INGREDIENTS:

- 1 SQUASH (SLICED & CUT IN HALF)
- 1 ZUCCHINI (SLICED & CUT IN HALF)
- 1 ONION (DICED)
- 1 YELLOW PEPPER (DICED)
- 1 BUNCH ASPARAGUS
- 1 TBS OLIVE OIL
- 1 TSP GARLIC POWDER
- SALT & PEPPER TO TASTE
- 1 TSP ITALIAN SEASONING

DIRECTIONS:

- PREHEAT OVEN TO 375°F
- PREPARE VEGGIES THEN DUMP IN YOUR BAKING DISH
- DRIZZLE OLIVE OIL & SPRINKLE SPICES ON TOP THEN STIR AROUND
- BAKE AT 350°F FOR 30 MINUTES, THEN INCREASE TEMPERATURE TO 400°F FOR ANOTHER 8-10 MINUTES TO GET THEM CRISPY!