

ROASTED ZUCCHINI & EGGPLANT

INGREDIENTS

2 medium zucchini, halved & sliced

1 medium to large fairy eggplant, halved & sliced

1/2 small onion, sliced

3 cloves garlic, chopped

Zest of one small lemon

1 tablespoon olive oil

1 tablespoon balsamic vinegar

3-4 sprigs of fresh rosemary

1 teaspoon salt

1/2 teaspoon black pepper

DIRECTIONS

Preheat oven to 450 degrees.

Prepare all ingredients as listed above and combine well in a bowl.

Spread ingredients out on a parchment-lined baking sheet.

Bake for 15-20 minutes, stirring once during bake, until vegetables are tender.

Remove from oven and remove sprigs of rosemary before serving.

Serves 2-4. Enjoy!

