

# Oven Roasted Vegetables

## INGREDIENTS:

- 1 large head of broccoli, florets chopped off from the stalk
- 1 large zucchini, chopped into half moons
- 1 large yellow squash, chopped into half moons
- 1 cup cherry tomatoes, sliced in halves
- 3 carrots, chopped
- 10 oz portobello mushrooms, sliced
- \*1/4 cup of *D'Olivo Ultra Premium Extra Virgin Olive Oil*
- 2-3 teaspoons kosher salt
- 2 teaspoons ground black pepper

## DIRECTIONS:

Preheat oven to 425 degrees Fahrenheit

In a large bowl, toss all the vegetables together with D'Olivo Olive Oil\*, salt, and pepper.

Divide the vegetables among two jelly roll pans.

Roast vegetables for 35-40 minutes, removing the vegetables from the oven every 15 minutes to stir around.

\*options are endless but include: Garlic Infused, Tuscan Herb Infused, Rosemary Fused, Basil Infused...

*D'Olivo*

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