



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Oil Roasted Summer Vegetables –

**6 new potatoes, cut in half
2 medium zucchini or yellow summer squash, cut into large pieces
1 eggplant, cut into large pieces
1 pound of fresh green beans, cleaned and tipped
1/3 cup olive oil
2 tbl. coarse salt**

- 1. Preheat oven to 375°. Arrange potatoes in a shallow baking dish in a single layer. Drizzle with half of the olive oil and sprinkle with half of the salt.**
- 2. Bake for about 20 minutes, then take out of the oven. Add the rest of the vegetables and toss with the remaining olive oil and salt. Bake another 20 to 30 minutes or until vegetables are tender.**

Cook's Note: Feel free to mix and match with vegetables of your choosing.

Credit: tastebook.com