



## PROVENÇAL ROASTED VEGETABLES

4 - 6 servings | 15 minutes prep time | 30 minutes cook time | 45 minutes total time

### INGREDIENTS

- 1 eggplant, cut into 1/2" cubes
- 1 bell pepper, cut into 1/2" pieces
- 1 red onion, cut into 1/2" pieces
- 1 yellow squash, cut into 1/2" slices
- 6 cloves of garlic, peeled and smashed but left whole
- 2 tablespoons SoLA Rosemary + Savory organic infused olive oil or plain extra virgin olive oil
- 2 tablespoons SoLA c'est bon French Seasoning
- salt and pepper to taste
- 2 tablespoons flat leaf parsley (less or more to taste), chopped

### DIRECTIONS

- 1) Preheat oven to 425 degrees.
- 2) Combine all vegetables in a bowl or plastic bag, add oil, seasoning, and spices, toss to coat evenly.
- 3) Line a baking sheet with aluminum foil, use a non-stick roasting pan, or a disposable aluminum roasting pan and spread vegetables evenly in a single layer.
- 4) Roast in oven for 30 minutes, stirring and turning once halfway through.
- 5) Garnish with parsley and serve immediately.