Roasted Vegetables

This is one of our favorite ways to make vegetables.

Ingredients

2 tablespoons of olive oil Cut vegetables in around 1" slices (Zucchini, Yellow Squash, Bell Peppers, Mushrooms, Broccoli, Brussels Sprouts, etc) Salt and Pepper

Directions

- 1. Spread the oil evenly on the Pampered Chef stone.
- 2. Place vegetables on the stone and place in a 400 degree oven.
- 3. Turn the vegetables every 10 minutes until they have cooked to your liking.
- 4. Remove from the oven and put the vegetables in a serving bowl.

From: Carol came up with this dish