



Three Kitty Cuisine  
Point Arena, CA

## Herb roasted Vegetables

2-1/2 cups (1/2 inch thick) sliced zucchini  
1-1/2 cups (1 inch square) cut red bell pepper  
1-1/2 cups (1/2 inch thick) sliced yellow squash  
1 cup (1/2 inch thick) sliced carrot  
3 Tablespoons balsamic vinegar  
1-1/2 Tablespoons olive oil  
1/2 teaspoon dried basil  
1/2 teaspoon dried oregano  
1/2 teaspoon dried tarragon  
1/2 teaspoon dried thyme  
1/2 teaspoon dried parsley  
1/2 teaspoon dried rosemary  
1/4 teaspoon salt  
1/4 teaspoon pepper  
4 cloves garlic, thinly sliced  
2 medium onions, peeled and quartered

- 1) Preheat oven to 425 degrees.
- 2) Place all ingredients in a 13x9 inch baking dish; stir well to coat.
- 3) Cover and bake at 425 degrees for 40 minutes or until vegetables are tender. Yield: 9 servings.