

## Oven-Roasted Mediterranean Vegetables

### Ingredients:

- 1 large eggplant, peeled and cut into ½-inch cubes
- 2 medium zucchini, cut into ¼-inch rounds
- 2 medium yellow squash, cut into ¼-inch rounds
- 1 red bell pepper, roughly chopped
- 1 medium red onion, cut into thin wedges (optional)
- 3 medium tomatoes, roughly chopped
- 2 tablespoons olive oil
- 3 cloves garlic, minced
- ¼ cup fresh oregano leaves
- ¾ teaspoon dried basil
- ½ teaspoon salt
- ½ teaspoon pepper

### Method of Preparation:

1. Toss all vegetables except the tomatoes in a large bowl. In a small bowl, combine oil, garlic, herbs and seasonings. Drizzle oil mixture over vegetables; toss to coat. Arrange vegetables on 1-2 sheet pans that are covered with foil and coated with cooking spray. Bake in a 425 degree oven for 20 minutes. Stir the vegetables and add in the tomatoes. Continue to bake for 5-10 minutes more or until vegetables are tender.

**Serves: 8**