



Whitney and Ashley39s Flawless Roasted Vegetables

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Zucchini yellow squash red bell pepper and onions are tossed with olive oil and herbs and roasted until just tender in an easytocleanup parchmentlined pan

Ingredients

- - 1 sheet Reynolds® Parchment Paper - 1 medium onion
- cut into 1/2 -inch wedges - 2 large zucchini
- sliced 1/2-inch thick - 2 large yellow squash
- sliced 1/2-inch thick - 1 medium red bell pepper
- sliced 1/2-inch thick - 2 tablespoons olive oil - 2 teaspoons dried Italian seasoning* - Salt and pepper to taste - 1 lemon
- halved

Instructions

1. Preheat oven to 400 degrees F. Line a shallow baking pan with Reynolds® Parchment Paper. Place vegetables in a large bowl. Add olive oil
2. seasoning or herbs
3. salt and pepper and toss to coat. Spread vegetables in a single layer in the parchment paper-lined pan. Sprinkle additional Italian seasonings or fresh herbs on top of the vegetables
4. if desired. Place pan of vegetables into the oven on the top rack. Bake 15 minutes or until vegetables are crisp-tender. Squeeze lemon over vegetables for even more flavor. Whitney and Ashley's Flawless Roasted Vegetables. REYNOLDS KITCHENS TIPS: *You can substitute 2 tablespoons fresh herbs for 2 teaspoons dried Italian seasoning.