ROASTED VEGETABLES

Servings: 6
Preparation Time: 40 Minutes

INGREDIENTS

- 2 eggplants
- 2 bell peppers
- 3 teaspoons of oil
- ¼ teaspoon of salt
- ¼ teaspoon ground black pepper
- 1 tablespoon vinegar

INSTRUCTIONS

1. Preheat oven to 375˚F. Rinse and dry the eggplant with a paper towel.
2. Cut eggplant into ¼ thick inch strips. Cut bell peppers into ¼ in width strips.
3. Coat a baking sheet with 1 teaspoon of oil, and put pieces of eggplant and bell pepper on the baking sheet in a single layer.
4. In a small cup, mix 2 teaspoons of olive oil, salt, and pepper, then drizzle it over vegetables.
5. Cook them in the oven for about 30 minutes, until they are tender and soft. Then remove them from the oven and cover them lightly with vinegar.

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