

ROASTED SUMMER VEGETABLES

SERVES 8

Kel Normann

Place vegetables in a casserole. Drizzle to completely coat with olive oil. Season to taste with oregano, lemon pepper and Yah's Seasoning. Stir well. Bake at 350° for 35–45 min depending on how firm you prefer the vegetables to be.

KEL'S NOTES:

- All this is prepared much better with a nice glass of Chardonnay and Carol King playing on the Sonos.

DEEDEE'S NOTES:

- I might go with Motown instead of Carol King!
- You may prep the vegetables 1–2 hours before baking.
- Kel did not use a baking sheet for this recipe typically used for roasting vegetables. Instead, he just filled a disposable casserole pan.
- Yah's seasoning is a specialty seasoning that Kel and his wife, Parker discovered at the Raleigh, NC Farmer's Market. It is also available at the Charlotte Farmer's Market. To find other locations or to order online, visit www.yahsbest.com.
- You may substitute the Yah's with another herb seasoning of your choice such as the McCormick Mediterranean Spiced Sea Salt featured in other EE recipes. Depending on what you choose as a substitute, you may want to omit the oregano and lemon pepper.

INGREDIENTS

*8 cups of mixed vegetables,
your choice*
Asparagus, cut in 1-in pieces
Zucchini, sliced
Squash, sliced
*Sweet red, yellow, orange
peppers, cut in strips*
*Brussels sprouts, trimmed
and halved or quartered*
Oregano
Lemon Pepper
*Yah's Herbal Delight Seasoning
(no salt)*

