

Herbed Vegetable Medley

Italian herbs add extra flavor to this easy veggie recipe.

Makes: 6 servings

Ingredients

- 1 tablespoon oil
- 2 tomatoes, diced
- 1 onion, diced
- ½ cup fresh green beans, cut into ½ inch pieces
- ½ cup fresh okra, cut into ½ inch rounds
- 1 bell pepper, diced
- 1 tablespoon lemon juice
- 2 teaspoons fresh Italian herbs (basil, rosemary, oregano, thyme, and/or marjoram; or 1 teaspoon dried)
- ½ teaspoon salt
- 1 small zucchini, diced
- 1 small eggplant, cubed
- 2 tablespoons Parmesan cheese, grated



Directions

1. Preheat oven to 400°F.
2. Lightly grease a sheet pan with oil.
3. In a medium bowl combine oil, tomatoes, onions, green beans, okra, bell pepper, lemon juice, Italian herbs, and salt.

4. Place vegetable mixture on the prepared sheet pan.
5. Cover with foil and bake for 15 minutes.
6. Remove from the oven and stir in zucchini and eggplant.
7. Continue baking uncovered for 20 minutes or until vegetables are tender. Stir occasionally. Sprinkle with Parmesan cheese and serve.

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