



JEWEL ROASTING VEGETABLES

28 OZ GARDEN HIGHWAY JEWEL ROASTING VEGETABLES

2 TABLESPOONS OLIVE OIL

SALT & PEPPER TO TASTE

- Preheat oven to 425F
 - Toss vegetables with oil, salt & pepper.
 - Place vegetables on a sheet pan.
 - Roast vegetables for 25 to 35 minutes or until desired doneness.
 - **Optional** – After roasting, toss with 1/4 cup of any of the following sauces: Mae Ploy Sweet Chili Sauce, Balsamic Glaze, Green Goddess Dressing or Bacon Vinaigrette.
 - Great with rotisserie chicken, sausage, duck or lamb.
-

Optional: After roasting, toss with 1/4 cup of any of the following sauces: Mae Ploy Sweet Chili Sauce, Balsamic Glaze, Green Goddess Dressing or Bacon Vinaigrette.

Pairs well with: Rotisserie chicken, sausage, duck, or lamb.