



Roasted Vegetables & Feta

PREPARATION TIME: 10 MINUTES

BAKING TIME: 20 MINUTES

MAKES: 4 SERVINGS

- 2 (10 oz./284 mL) tins Money's Mushrooms, Whole, drained
 - 1 large red pepper, cored and coarsely chopped
 - 1 large yellow pepper, cored and coarsely chopped
 - 1 zucchini, cut into large chunks
 - 1 small red onion, coarsely chopped
 - 4 cloves garlic, sliced
 - 1 T. (15 mL) olive oil
 - 1 T. (15 mL) balsamic vinegar
 - 1 tsp. (5 mL) brown sugar
 - 1 tsp. (5 mL) each of dried basil and oregano
 - 2 T. (25 mL) crumbled feta
1. Preheat oven to 375F (190C).
 2. Combine mushrooms, peppers, zucchini, onion, and garlic in a 9 x 13 inch (3L) baking dish.
 3. Stir remaining ingredients except for feta in a small bowl.
 4. Drizzle over vegetables and stir in to evenly coat.
 5. Bake in the preheated oven for 20 minutes.
 6. Sprinkle with crumbled feta and serve.

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