

Ingredients:



Cauliflower, broccoli, zucchini, bell peppers, cut into 1 ½ -inch pieces

1/3 cup extra-virgin olive oil

2 ½ tbsp finely chopped rosemary leaves

1 ¼ tsp sea salt

½ tsp fresh cracked white/black pepper

1 ½ tsp minced garlic

Sprinkle paprika, basil etc.

Directions:

Preheat the oven to 375 degrees F.

In a large bowl, combine all the ingredients except the garlic. Toss to mix well and place in a large baking dish or shallow roasting pan. Place the pan in the oven, top rack and roast the veggies, turning once or twice, until tender and caramelized around the edges, 30-35+ minutes. During the last 5-10 minutes of cooking, stir the garlic into the pan and switch heat to broil.