

France's Roasted Veggies

From the *Whole Foods Market Cookbook*

Directions:

Cut up an assortment of veggies into bite size pieces, such as onions, zucchini, whole grape tomatoes, coloured peppers, asparagus, garlic...whatever you have and whatever is in season.

Sprinkle with kosher salt, pepper and Italian seasonings.

Squeeze half a lemon on top.

Toss with 1 to 2 tablespoons of olive oil, depending on how many veggies you have.

Roast under the broiler for 10 minutes.

Toss them and roast for another 10 minutes.