

# ROASTED EGGPLANT AND SQUASH MEDLEY



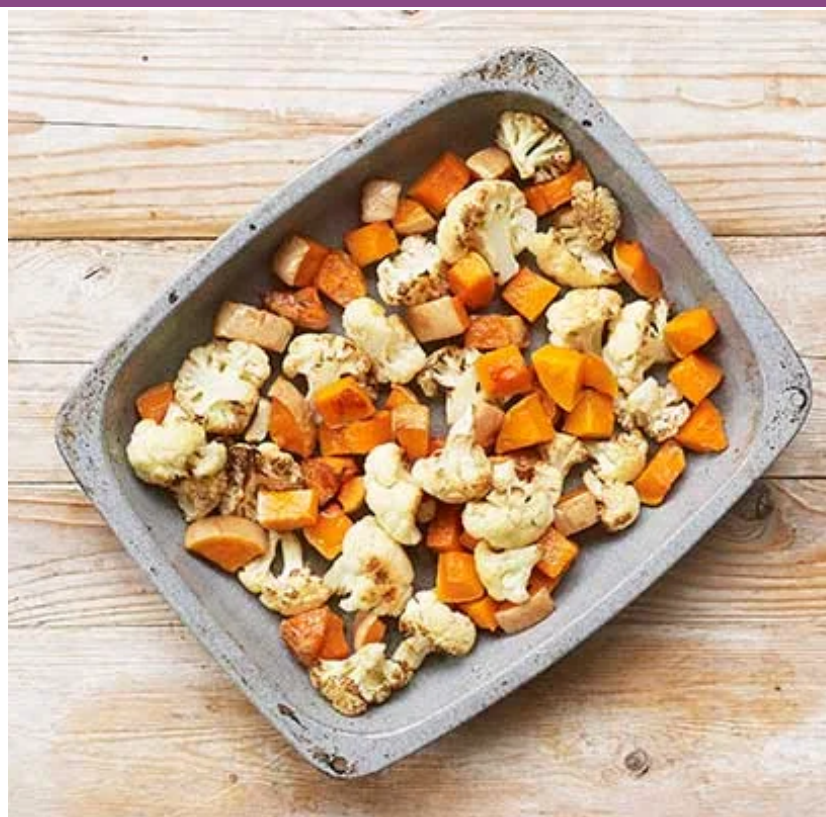
*Makes: 6 servings*

## INGREDIENTS

1/2-1 eggplant depending on size, cubed  
1/2 butternut squash, peeled and cubed into small 1/4-inch cubes  
1 zucchini, cubed  
1/2 cauliflower, cut into small florets  
1/2 shallot, minced  
2 tablespoons smoked or regular paprika  
1/2 tablespoon salt  
1/3 cup olive oil

## DIRECTIONS

1. Preheat oven to 400°F.
2. Spray two cooking sheets generously with cooking spray.
3. On one sheet, spread the cubed zucchini and eggplant (keep vegetables separate).
4. On the other sheet, spread cauliflower and squash (again, keeping separate). Keep the vegetables separate so that if one is ready it can be removed from the oven before the others.
5. In a bowl, mix together shallot, paprika, salt and oil.
6. Spread 1/4 mixture on each vegetable and mix to coat well.
7. Bake for 20 minutes. Toss each vegetable. Check eggplant and zucchini for readiness - they should be crispy on the outside.
8. Return to oven for another 10 minutes and check. Toss the vegetables. The eggplant should be ready now. Remove and place into a bowl.
9. Place sheet back in oven for other vegetables that may need another 30 minutes.
10. When done, place all vegetables in one bowl, toss to combine. Serve warm and enjoy!



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