



Cut vegetables in different shapes and sizes, make it FUN!



Thoroughly mix with olive oil and herbs.



Put in a roasting pan and roast at 400 degrees for about 25 minutes.



This is a great salad to serve hot as a side dish with your favorite meal. Or you can enjoy it chilled by itself as a salad or a cold side dish. So many options makes it an awesome dish!

Your Veggies have NEVER
tasted so GOOD!

-Chef Reilly

CHEF REILLY

Chef Reilly's

ROASTED VEGETABLE MEDITERRANEAN SALAD

Ingredients:

- 1/2 Cup Chopped Parsl
- 11 Tri-Colored sweet mini peppers (De-stemmed and De-seeded)
- 3 Tbsp Chopped garlic
- 2 Cups Red onion
- 1 Large Zucchini
- 6 Green Onions
- 3 Roma tomatoes
- 1 Large Eggplant
- 16 oz. Garbanzo Beans
- 2 tsp Chopped fresh dill
- 1 1/2 Tbsp Zat'ar
- 3 Tbsp Olive oil
- 2 Tbsp Balsamic Vinaigrette



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