LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Roasted Green and Yellow Squash

Ingredients

1 small red onion (diced)
4 zucchini (optional)
4 yellow squash
¼ cup olive oil
½ teaspoon coarse ground black pepper
1 teaspoon Kosher salt
½ teaspoon pepperoncini flakes

Preparation

Preheat oven to 450 degrees.
To a large bowl add vegetables, spices and oil. Toss until well coated. Transfer vegetables to a large sheet pan and roast for 15 minutes. Switch oven to broil and finish for five minutes

*A white dish makes a pretty presentation for this colorful mix.

Buon Appetito!