

Italian Grilled Vegetables

Recipe By *Chevy Slomovics and Raizy Janklowitz*



Cooking and Prep:  40
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Serves:  4

No Allergens

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Gluten Free,
Low Fat, Low Carb, Sugar Free,
Vegan

Source: Relish by Binah
Magazine

Ingredients (9)

Main ingredients

- 2 medium zucchini, sliced
- 1 onion, diced
- 2 carrots, sliced
- 2 tablespoons **Bartenura Olive Oil**

- 1/2 teaspoon umeboshi plum vinegar
 - 1/2 teaspoon onion powder
 - 1/4 teaspoon salt
 - oregano to taste
 - basil to taste
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Start Cooking

For the Vegetables

1. Preheat oven to 350° F. Line a "9 x 13" pan with Gefen Easy Baking Parchment Paper.
2. Place the sliced vegetables into the prepared pan and toss with oil and vinegar. Season with onion powder and salt. Sprinkle with oregano and basil and toss to coat. Bake at 350° F for 30 minutes. The vegetables will have a slight crunch.