

## Roasted Vegetable Trio

### Ingredients

2 T virgin olive oil

1/2 tsp paprika, sweet

1/2 tsp salt

1/4 tsp ground cumin

1/4 tsp garlic powder

1/4 tsp freshly ground pepper

4 C cauliflower florets

3 large carrots scrubbed well and cut on diagonal, 1 inch pieces, halved lengthwise

2 medium red bell pepper, stemmed, seeded and cut in 2 by 1 inch pieces

1. Heat oven to 425 degrees, line a rimmed baking sheet with aluminum foil.
2. Whisk oil and herbs/spices. Add vegetables and toss to coat.
3. Spread vegetables on baking sheet, roast on middle rack about 20 minutes ( I did 30 minutes.) Stir once or twice, roast until tender and browned in spots.

From Ellie Kreiger

(I really liked the oil mixture and tried it on other vegetables I roasted. It is really good!)