

Roasted Vegetable Ragu

From – Wegman's Menu

1 medium green pepper, diced ½” (about 1 cup)
1 medium yellow squash, trimmed & diced ½” (about 2 cups)
1 medium zucchini, ends trimmed & diced ½” (about 2 cups)
10 oz small mushrooms, halved
1 eggplant, ends trimmed and diced ½” (about 3 cups)
2 Tbsp basting oil
24 oz spaghetti sauce

- Preheat oven to 450 degrees.
- Toss peppers, squash, mushrooms and eggplant in large bowl with basting oil.
- Season to taste with salt and pepper.
- Divide and arrange in single layer on 2 large baking sheets.
- Roast on separate racks of oven 20 minutes.
- Switch rack position of pans for even roasting. Continue roasting about 15 minutes until tender and browned.
- Add vegetables and sauce to saucepan. Bring to simmer on low.
- Cook, stirring occasionally, 30 minutes.



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