



by



iowa total care™



## Roasted Summer Veggies *(serves 4)*

### INGREDIENTS

- 1 red bell pepper
- 1 medium zucchini squash
- 1 medium summer squash
- 1 small red onion
- 2 tablespoons olive oil
- 1 teaspoon That's Smart Italian seasoning
- Salt and pepper to taste

### INSTRUCTIONS

1. Preheat oven to 400 degrees F.
2. Cut bell pepper into thin strips. Cut zucchini and summer squash into ¼-inch circles. Cut red onion into wedges.
3. Toss bell pepper, zucchini, squash and onion with olive oil. Spread vegetables in a single layer on a baking sheet. Season with Italian seasoning.
4. Roast for 15 to 20 minutes or until vegetables are golden and onions are softened. Stir vegetables once during roasting.
5. Season to taste with salt and pepper before serving if desired.

Recipe adapted from:

<https://www.hy-vee.com/recipes-ideas/recipes/short-cuts-veggie-grill-packet>

To learn more, visit [www.iowatotalcare.com](http://www.iowatotalcare.com).



*Iowa Total Care provides Medicaid health insurance to Iowans. Established in 2019, Iowa Total Care exists to transform the health of communities we serve, one person at a time.*