



Greek Roasted Veggie Medley

- 1 head cauliflower
- 16 ounces cremini mushrooms
- 2 cups grape tomatoes
- 12 cloves garlic
- 2 tablespoons olive oil
- 1 tablespoon The Vegetarian Express Greek Isle Seasoning
- 1 teaspoon Nutritional Yeast Flakes
- Salt and pepper to taste
- 12 Kalamata olives, pitted and halved
- 1 tablespoon fresh parsley

Directions: Preheat oven to 400 F degrees. Cut cauliflower into equal-sized small florets. In a large bowl add the vegetables and mushrooms. Drizzle with olive oil, then sprinkle on the seasoning, tossing to coat evenly. Place the mixture in a single layer on a baking sheet lined with parchment paper. Roast for 20-30 minutes, stirring once. Serve garnished with fresh chopped parsley and Kalamata olives.

Great served with Loma Linda Prime Stakes or Swiss Stake

Note: For extra spice add The Vegetarian Express Roasted Garlic Red Pepper Zip

Adapted from recipe at www.jocooks.com