

Elbabour Galilee

Entrance to old market, 04-6455596

www.elbabour-shop.com



Baked Vegetables with Pierina's spice blend

Ingredients:

- 3 tomatoes, halved
- 3 potatoes, halved
- 3 onions, halved
- 4 cloves of garlic partly peeled
- 3 sweet potatoes, peeled and sliced
- 6 small or 4 big zucchinis, halved
- 4 peeled carrots
- 10 florets of broccoli
- salt to taste
- fresh rosemary leaves



Method:

1. Line a baking pan with parchment paper
2. Pre-heat oven to 170 celcius
3. Arrange the vegetables in the pan, cut side up
4. Sprinkle Pierina's spice blend and salt on the vegetables
5. Then sprinkle olive oil and rosemary leaves on the vegetables
6. Place the baking pan on the lowest rack in the oven
7. Bake for ninety minutes
8. Remove pan from oven, remove vegetables from pan and arrange on a serving platter.

Serve with chicken, rice or whatever you wish!



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