

INGREDIENTS FOR 6 SERVINGS

- 2 Cups Cauliflower, Cut into Florets
- 1 Pint Grape Tomatoes
- 1 Pound Crimini Mushrooms, Cleaned
- 4 Zucchini, Cut into ¼ to ½" Rounds
- 5 Tablespoons Olive Oil
- 2 Tablespoons The Spice Hunter® Italian Seasoning
- Salt & Pepper to taste
- 3-4 Cloves Garlic, Minced
- ½ Cup Shredded Parmesan Cheese



Rhone-Style
Red Blend



Brown Ale



PREPARATION

Preheat oven to 400°.

In large bowl add all the cauliflower, tomatoes, mushrooms, zucchini and garlic. Drizzle veggies with olive oil and add Italian Seasoning, salt and pepper.

On a large baking sheet, add the prepared veggies and distribute evenly. Roast for 15-20 minutes. Mix in garlic and parmesan cheese and continue roasting until mushrooms are beginning to brown and cauliflower is fork tender.