

## Herb Roasted Zucchini and Carrots

### Ingredients

- 2 heaping cups zucchini slices
- 1 heaping cup yellow squash slices
- 2 cups carrot slices
- 1 tablespoon chopped fresh oregano
- 2 tablespoons fresh thyme leaves
- ½ teaspoon kosher or sea salt
- ¼ teaspoon black pepper
- 1½ tablespoons extra virgin olive oil



Makes 4 1 cup servings

### Preparation

Preheat oven to 425 degrees. In a bowl, toss vegetables with olive oil, herbs, salt, and pepper. Spread vegetables evenly on a baking sheet and bake for 20-25 minutes, until crisp-tender, brown, and caramelized in places. Serve and enjoy!

*-<http://skinnyms.com/herb-roasted-zucchini-and-carrots-recipe/>*

