

## **Papa Vince Recipe**

### **Vegetables al Forno (baked in the oven)**

Prep Time: 10 mins    Cook Time: 45 mins    Serves: 4-6 persons

#### **Ingredients**

2 potatoes  
2 bell peppers (orange and red)  
1 large onion  
2 large zucchini  
4-6 cloves of garlic  
Papa Vince Extra Virgin Olive Oil  
Papa Vince Lemon Olive Oil  
Papa Vince Sea Salt & black pepper

#### **How to make Vegetables al Forno**

1. Peel & slice the potatoes.
2. Slice all the other vegetables into large chunks. Don't cut up the zucchini too small because it cooks quicker than the other vegetables.
3. Make garlic into a paste using the Papa Vince peeler.
4. Put all the vegetables in a bowl and pour in 1 tablespoon of Papa Vince EVOO & 1 tablespoon Papa Vince Lemon Oil. Add in Papa Vince Sea Salt and black pepper and mix everything together with your hands.
5. Pour everything into a pan and bake in the oven for 40-45 minutes at 350 degrees.
6. You may want to check the vegetables at 35 degrees - make sure your potatoes are cooked.
7. You have a deliciously flavorful & healthy side dish ready for Thanksgiving.