

# Roasted Harvest Vegetables

Also Known As

Vegetable Bounty

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Side Dish	6 servings	Vegetable	Vegetable

**Comments**

The root of this recipe came from Julee Rosso's Fresh Start cookbook. This is a cookbook to help you eat better.

**Prep Time** 45 Minutes      **Cooking Time** 1 Hour      **Ethnic Origin** American

1/8=.125   1/4=.25   1/3=.33   3/8=.375   1/2=.5   5/8=.625   2/3=.66   3/4=.75   7/8=.875

		<b>Pre-Heat?</b> <input checked="" type="checkbox"/> Yes	<b>Temperature</b> 400	<b>Grease Pan?</b> <input type="checkbox"/> Yes	
<b>Measure</b>	<b>Ingredient</b>		<b>Measure</b>	<b>Ingredient</b>	
1 lb.	small red potatoes		.5 lb.	green beans, trimmed	
2 small	eggplants, (about a pound)		.5 lb.	sugar snap peas, trimmed	
2 small	red onions, quartered		2 Tbs.	finely minced chives	
2	leeks halved		8 heads	garlic, roasted	
4	plum tomatoes				
2 large	red bell peppers roasted, peeled				
.25 cup	red wine vinegar				
2 Tbs.	finely minced garlic				
.5 cup	coarsely chopped fresh parsley				
	kosher salt (to taste)				
	freshly ground black pepper (to taste)				
.5 lb.	asparagus, trimmed				

**Instructions**

1. Preheat the oven to 400 F. Lightly spray a roasting pan with olive oil spray.
2. Spread the potatoes in the pan and roast for about 45 minutes, until tender and crispy.
3. Preheat the broiler. Place the eggplant, cut into 1/2" slices, onions, and leeks in a roasting pan, keeping the vegetables separate. Spray with olive oil spray and broil 5 to 6 inches from the heat source for 3 to 4 minutes on each side, until golden. Set aside.
4. Cut the tomatoes in half horizontally and lay them on a baking sheet, cut side up. Broil for about 5 minutes, until they begin to brown.
5. Cut the eggplant into half inch strips and the tomatoes into large chunks, removing the skin of both as you do so. Transfer the eggplant, tomatoes, onion, leek and potatoes to a bowl and toss with the pepper, vinegar, minced garlic and 6 tablespoons of the chopped parsley (reserving the rest for presentation). Season to taste with salt and pepper and set aside.
6. Put the asparagus and beans in a steaming basket set over 2 inches of boiling water and steam for 2 minutes. Add the peas and continue steaming for about 1 minute longer, until the vegetables are crisp-tender. Transfer to a bowl and spray with olive oil spray. Add the chives and toss well.
7. Arrange all the vegetables and the roasted garlic on a large platter or divide among 6 plates. Sprinkle with the remaining chopped parsley and serve at room temperature.