



MANGO CURRY SEASONED VEGETABLES

Sliced vegetables of your choosing- onions, potatoes, carrots, squash, peppers, zucchini

2 Tbsp. **Mango Curry Fusion Dip Mix**

4 Tbsp. olive oil

Preheat the oven to 375°F. Dice or slice the vegetable into the same size. Place the vegetables into a baking dish. Season with Mango Curry Fusion Dip Mix then drizzle olive oil over the vegetables. Mix thoroughly but gently, making sure the vegetables are well-coated and glistening with oil. If need be, add more oil. Put the dish in the oven and cook for 45 minutes to an hour. Halfway through the cooking process, remove the dish from the oven and very gently stir the vegetables. Towards the end of the cooking process, stir a second time.

