



ROASTED VEGETABLES WITH CHICKPEAS

2 zucchini, washed, quartered and sliced

2 celery stalks, cut into 1" pieces

10 cherry tomatoes

1 red pepper, seeded and diced

½ white onion, roughly chopped

1 can (540 mL) chick peas, rinsed and drained

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

2 tsp. **Onion, Garlic & Herb Seasoning**

1 Tbsp. **Mango Chili Lime Seasoning**

2 tsp. black pepper

Fresh parsley

Pre-heat oven to 400°F. Place all vegetables and chickpeas onto a large sheet pan and drizzle with olive oil and sprinkle with seasonings. Roast vegetables until tender and slightly browned, about 35 minutes. Place in a serving bowl and add a squeeze of lime juice.

