

# ROASTED GARDEN VEGETABLES WITH GARLIC AND ROSEMARY



## Ingredients:

2 tablespoons olive oil  
2 large cloves of garlic (minced)  
10 red potatoes (cut into wedges)  
1 each of red, orange, and green bell peppers (stems and seeds removed, cut into small 1/2 inch pieces)  
1/2 onion (chopped)  
3 tablespoons rosemary (finely chopped)  
Salt and pepper to taste

## Wine pairing:

Temprano Cabernet Sauvignon

## Instructions:

1. Zap potatoes in microwave to partially cook them so they brown evenly.
2. Pour oil and garlic into a large mixing bowl.
3. Throw in remaining ingredients (potatoes, bell peppers, onions, rosemary) into the same bowl and mix well.
4. Place everything in a medium baking dish.
5. Bake in 375°C oven for 40 minutes, or until you can easily pierce through potatoes and bell peppers with a fork.
6. Turn oven to "Broil" and brown the veggies for approximately 5 to 10 minutes. Stir once and then brown them again for another 5 to 10 minutes. Be careful not to let them burn under the broiler.
7. Serve immediately.