



FINCH + FENNEL

Roasted Mediterranean Vegetables

Freshly roasted vegetables are a perfect way to showcase our handcrafted Mediterranean Spice Blend. This flavorful medley includes butcher-cut black peppercorns, sea salt, garlic, Aleppo chile and Mediterranean oregano.

PREP TIME: 20 Minutes

COOK TIME: 20 Minutes

SERVINGS: 4-6

INGREDIENTS:

- 1 Bunch Asparagus, trimmed & cut into 3"
- 2 Medium Red Peppers, cleaned & sliced 1"
- 1 Medium Red Onion, cleaned & sliced 1"
- 1 Zucchini, sliced 1"
- 1 Yellow Squash, sliced 1"
- 2 Large Portabella Mushrooms, cleaned & brushed, sliced 1"
- 2 Tbsp F+F Mediterranean Spice Blend
- 1 Tbsp Olive Oil



INSTRUCTIONS:

1. Preheat oven to 450°F. Line large sheet pan with aluminum foil & set aside.
2. Place vegetables in large bowl & add olive oil & F+F Mediterranean Spice Blend. Mix gently to evenly coat vegetables.
3. Spread vegetables on sheet pan, transfer to the oven & roast for 8 minutes. Use tongs to flip vegetables & roast for additional 8 minutes.
4. Carefully remove sheet pan from the oven & serve.
5. Place meat on platter, drizzle with pan juices & squeeze roasted lemons on top of chicken before serving.

Enjoy!

