



In the Kitchen with Infants Students

## ROASTED ZUCCHINI AND TOMATO

FRESH FROM THE GARDEN: Zucchini, tomatoes, herbs



Lemons



Blueberries



Tomatoes

### Ingredients

- 4 medium zucchini, halved lengthwise and sliced
- 2 cups cherry tomatoes
- 1-1½ tablespoons oil
- 1 tablespoon balsamic vinegar
- ½ teaspoon salt
- ½ teaspoon pepper
- Any herbs from the garden chopped (Rosemary, basil, thyme, parsley etc)

### Equipment



### Method

1. In a large bowl, toss zucchini and tomatoes with a drizzle of oil and stir to coat.
2. Stir in balsamic vinegar and add a generous sprinkle of salt, pepper and herbs.
3. Spread veggie mixture out onto a baking sheet, making sure that there is plenty of room to allow for good air circulation.
4. Roast at 180°C for 30 minutes.