Roasted Fiesta leggies

Ingredients

- 3-4 medium zucchini diced
- 1 bell pepper cut into thin strips
- 1 cup frozen or canned corn
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon chili powder
- 1/2 teaspoon garlic powder
- kosher salt to taste
- black pepper to taste
- 4 oz. cotija cheese crumbled
- juice of 1 lime
- 2 tablespoons fresh cilantro chopped

Directions

- 1. Preheat oven to 425 degrees F and line a rimmed baking sheet with parchment paper.
- 2.In a medium bowl, mix the diced zucchini, peppers, corn, olive oil, chili powder, garlic powder and salt/pepper until well coated.
- 3. Spread evenly on baking sheet and roast for 20 minutes, or until zucchini is browned.
- 4. Serve sprinkled with lime juice, cotija cheese, and chopped fresh cilantro.
- 5. Enjoy!

MADE WITH LOVE by Teresa Forehand