

Roasted Fiesta Veggies

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!