

# EAT THIS! DRINK THAT!

*with* **OLD WORLD WINES**

## ROASTED MEDITERRANEAN VEGETABLES

### INGREDIENTS

- 12 ounces potatoes, cut into 1 ½ inch chunks
- 1 eggplant, sliced and quartered
- 2 bell peppers, chopped into 1 inch squares
- 1 cup red onion, sliced
- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- ½ teaspoon basil
- ½ teaspoon oregano
- ½ teaspoon chives
- 4 garlic cloves, minced
- Salt and pepper, to taste

**Prep Time** 10 minutes  
**Cook Time** 50 minutes  
**Serves** 4-6 people

### Wine Pairing

Domaines Barons de Rothschild;  
Aussieres Rouge

### DIRECTIONS

Preheat oven to 425°F. Prepare a shallow roasting dish with nonstick cooking spray.

Combine potatoes, eggplant, both bell peppers, and the red onion slices and place in roasting dish.

Whisk together the olive oil, balsamic vinegar, basil, oregano, chives, garlic and salt and pepper.

Drizzle sauce over the mixed vegetables and toss to coat.

Roast vegetables until tender, about 45 minutes. Stir halfway through the cooking time.



**GREAT  
VEGETARIAN  
OPTION!**