

Roasted Carrots or Cauliflower or Radishes & Tomatoes, etc.

Carrots

1. Peel a lot of carrots and cut into french-fry size pieces. Put into a bowl.
Alternate: Chop an onion into about 4 pieces and add to carrots.
2. Mix together 1-2 tablespoons good olive oil, some salt and pepper, some other spices you like. Pour over the carrots and toss to cover lightly.
3. Spread out in a large flat foil-lined pan and bake at 425° for about 30 minutes. Check after 20 minutes.
4. Serve hot.

Cauliflower

1. Cut the cauliflower into large bite-size pieces. (and optional onion)
 2. Mix together 1-2 tablespoons good olive oil, some salt and pepper, some other spices you like. Pour over the cauliflower and toss to cover lightly.
 3. Spread out in a large flat foil-lined pan and bake at 425° for about 15 minutes. Overcooking makes mush.
 4. Serve hot.
- Try: with #2 above, add some finely (pin-sized) sliced ginger root, lemon juice, and grated parmesan cheese. Or add the lemon juice and cheese after cooking 10 minutes.

Radishes & (cherry) Tomatoes

1. Trim the radishes and cut in half, unless very small. Put into a bowl.
2. Cut the cherry (or grape) tomatoes in half, add to the radishes.
3. Mix together 1-2 tablespoons good olive oil, some salt and pepper, some other spices you like. Pour over the radishes and tomatoes and toss to cover lightly.
3. Spread out in a large flat foil-lined pan and bake at 425° for about 20 minutes.
4. Serve hot.

Try some other vegetables and let me know how they came out. I'll add them here.