

## Roasted Vegetable Salad

### Ingredients

½ medium eggplant, peeled, trimmed, and cut into ½-inch dice

½ zucchini, trimmed and cut into ½-inch dice

1 medium yellow squash, trimmed and cut into ½-inch dice

½ cup onion, diced

½ cup olive oil

1 tsp salt

½ tsp freshly ground pepper

¼ cup finely chopped assorted fresh herbs, such as chives, tarragon, dill, chervil, basil, cilantro and parsley

1 tbsp fresh lemon juice

1 tbsp chopped garlic

4ozs goat's milk feta, crumbled (about 1 cup)

### Method

Place the vegetables in a large mixing bowl and toss with ¼ cup olive oil, salt, and pepper, to evenly coat.

Spread the vegetables in the convectionware and toss with oil to coat.

Secure convectionware lid and bake in a 450 degree oven for 15 minutes.

Place the vegetables in a large mixing bowl and toss with the fresh herbs remaining, olive oil, lemon juice, and garlic. Season to taste, with salt and pepper. Toss with the cheese and serve.