Tim's Roasted Veggies with Feta Cheese

Assorted Vegetables as desired, such as:

- Bell peppers: red, yellow, orange, green cut into large (thick) slices)
- Zucchini cut into large (thick) slices
- Onions cut into large chunks
- Garlic whole bulbs
- Cherry tomatoes
- Fresh mushrooms

Toss prepared vegetable with olive oil to coat lightly. Sprinkle with pepper and lemon juice.

Feta cheese – $\frac{1}{2}$ to 1 pound of cheese, cut into approx. 1 x 1 x $\frac{1}{2}$ inch cubes.

Spread veggies in large baking dish about 2 layers deep of veggies. Toss feta cubes on top of veggies. Sprinkle with spices if desired (basil, oregano, paprika, etc.).

Bake at 350 – 375 degrees, 30 to 45 minutes depending on how roasted you want the vegetables to be and how melted you want the feta to be.

Also good: eggplant, string beans, butternut squash, etc.