

Roasted Potatoes with Veggies*

INGREDIENTS

1½ pounds small potatoes

½ teaspoon salt

1 whole green pepper, sliced

½ red sweet pepper, sliced

½ orange sweet pepper, sliced

1 large onion, sliced

1-2 cloves garlic, minced

8 ounces fresh mushrooms, halved or quartered

15.5 ounces cannellini beans cooking spray

Servings: 6-8

DIRECTIONS

- 1. Preheat oven to 450° F.
- 2. Wash potatoes and halve larger ones.
- 3. Coat a large oven-proof dish (15" × 10") with cooking spray.
- 4. Add the potatoes. Spray tops with cooking spray. Add salt and place in oven as it heats.
- 5. Slice peppers, onions, and mushrooms. Mince garlic. Add to the potatoes. Bake about 15-20 minutes.
- 6. Add beans and bake another 10-15 minutes.

ADAPTED FROM AND INSPIRED BY Pastor Debbie Eisele's recipe.

^{*} Just about any vegetables can be substituted for those listed above—zucchini, yellow squash, grape tomatoes, etc.