



Be sure to toast the pinole nuts to bring out their nutty flavor!



Oven Roasted Vegetables

Select vegetables of your choice:

I like to use asparagus, zucchini, colored bell peppers, broccoli florets, and onions

**olive oil
minced garlic**

**balsamic vinegar
toasted pinole nuts**

salt and pepper

Clean any seasonal vegetables and place thinly on cookie sheet or roasting pan. Coat with olive oil and minced garlic. Toss together.

Roast on 400 degree preheated oven until cooked to the doneness you would like, tossing with a wooden spoon a couple of times. Allow 20-30 minutes. Remove vegetables and place on serving platter then splash with balsamic vinegar, toasted pinole, salt and pepper and enjoy.

