

This recipe takes 20 minutes to prepare and 45 minutes to roast. (Vegetables may be roasted in the same pan with the meat, just add last 45 minutes.)

FALL VEGETABLE MEDLEY

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- 1 large red pepper, cut into 2" squares
- 1 large yellow pepper, cut into 2" squares
- 1 medium carrot, cut into 2" chunks
- 1 small red onion, cut into wedges
- 6 garlic cloves, skin on, left whole
- 2 Tbsp. Olive oil
- ½ cup balsamic vinegar
- Fresh ground pepper to taste
- Salt to taste (optional)

Combine all ingredients.

Carefully open the oven and the roasting pan when the meat has 45 minutes left to roast. Surround the meat with the vegetables.

Continue to roast the meat for about 45 minutes, uncovered. Baste both meat and vegetables with meat juices every 15 to 20 minutes. The vegetables should be soft.

(To bake the Fall Vegetable Medley alone, preheat the oven to 400°F. Combine the vegetables. Roast uncovered in a single layer on a baking sheet for about 25 minutes or until the vegetables are soft.)

Serves 6