CHEF **DAVID BURKE**

OUTDOOR LIVING RECIPE SERIES: SIDES

WOOD FIRED MIXED VEGETABLES

PREP TIME: 15 MINUTES **COOK TIME:** 20 MINUTES **SERVES:** 4-6

INGREDIENTS:

Zucchini
Yellow squash
Sweet onion
Eggplant
Fennel
Mushrooms
Olive oil
Salt & pepper

NOTE:

Our veggies were roasted in the XO Wood-Fired Pizza Oven but they can also be grilled. Choose different veggie options to suit your personal preferences!

DIRECTIONS

1. Cut chosen vegetables into similarly sized pieces for even roasting.
2. You may want to separate firmer veggies (onion, fennel) from softer/wetter ones (zucchini, yellow squash, eggplant, mushrooms) to start roasting a little earlier.
3. Toss with olive oil and season with salt/pepper.
4. Spread onto oven-safe baking tray or grill pan.
5. Roast/grill, stirring occasionally for an even cook, approximately 20 minutes, or until preferred doneness.