

Benson's Roasted Cotija Mixed Veggies



Prep Time:
10 min

Cook Time:
30 min

Ingredients:

2 zucchini	Juice of 1 lime
2 squash	A bit of cotija cheese
2 carrots	EVOO
½ pint grape tomatoes	Garlic powder
8-16 oz frozen corn, thawed	Salt
Handful of cilantro leaves	Pepper

Serves:
4-6

Directions:

1. Preheat the oven to 425°.
2. Let the frozen corn start to thaw by placing it on the roasting pan first.
3. Cut off the tops and ends of that zucchini and chop it into bite-sized pieces.
4. Do the same for the squash, carrots, and tomatoes.
5. Add all the veggies to the pan and drizzle some EVOO over them. Stir them together.
6. Sprinkle on the garlic powder, salt, and pepper to taste.
7. Roast for about 30 minutes.
8. While the veggies are cooking, chop up the cilantro and green onions and cut the lime in half.
9. When the veggies are done, squeeze that lime juice over the entire tray. Toss on the cilantro and green onions. Grate cheese over the top.