



Balsamic Roasted Vegetables made with Rustlin' Rob's Tangerine Orange Balsamic Vinegar

HEAT LEVEL: MILD

INGREDIENTS:

1 small head of raw broccoli florets

½ large head raw cauliflower florets

1 medium raw yellow Summer squash, chopped

1 medium raw zucchini, chopped

3 medium raw carrots, chopped

½ large raw red onion, chopped large

2 tablespoons extra virgin olive oil

2 tablespoons [Rustlin' Rob's Tangerine Orange Balsamic Vinegar](#)

Salt, to taste

DIRECTIONS:

Preheat the oven to 425 degrees. Lightly mist a baking sheet with cooking spray and set aside

In a large bowl, combine all the vegetables and mix them together. Drizzle the olive oil and vinegar over the vegetables and sprinkle on your desired amount of salt. Toss to coat. Pour vegetables onto the prepared baking sheet and roast in the oven for about 30 minutes or until caramelized.

NOTE: Veggies cooked for 30 minutes will be crunchy.