



## Warm Roasted Veggie Potato Salad



1/4th of recipe (about 1 1/3 cups): 173 calories, 2.5g total fat (<0.5g sat. fat), 400mg sodium, 34.5g carbs, 8g fiber, 9g sugars, 5g protein

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**Prep:** 15 minutes    **Cook:** 35 minutes



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### Ingredients

1 lb. (about 10) small baby red potatoes, scrubbed clean and quartered  
4 cups cubed eggplant (about 1 medium eggplant)  
3 cups small cauliflower florets (about half a head)  
1 cup red bell pepper cut into 1-inch chunks (about 1 medium pepper)  
1 cup onion cut into 1-inch chunks (about half of a medium onion)  
1/4 tsp. each salt and black pepper  
1/4 tsp. Italian seasoning  
1/3 cup light Italian dressing  
2 tbsp. chopped fresh basil

### Directions

Preheat oven to 400 degrees. Spray two large baking sheets with nonstick spray.

Lay quartered potatoes and veggies on the baking sheets, evenly spaced. Sprinkle with seasonings.

Bake for 15 minutes.

Stir/rearrange potatoes and veggies. Bake until softened and lightly browned, about 20 more minutes.

Transfer to a large bowl, and toss with dressing and basil.

**MAKES 4 SERVINGS**

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