



## 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

**Green Plan [SmartPoints](#)® value 4\***

**Blue Plan (Freestyle™) [SmartPoints](#)® value 4\***

**Purple Plan [SmartPoints](#)® value 1\***

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



Tagged: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

### 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

[SmartPoints](#)® value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints](#)® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints](#)® trademark.