

# Dill Roasted Vegetables

**8 oz baby carrots**  
**8 oz zucchini, sliced ½ inch thick**  
**8 oz red pepper, julienne**  
**4 oz fennel, sliced**  
**1/4 c fresh dill, chopped**  
**2 T red wine vinegar**  
**2 T lemon juice**  
**olive oil, as needed to coat**  
**kosher salt & pepper, to taste**

Preheat oven to 425°F. In a large mixing bowl, combine the carrots, zucchini, red pepper and fennel. Add the dill, red wine vinegar, lemon juice and enough olive oil to coat the vegetables. Season with salt and pepper and toss together. Spread evenly on a baking sheet and cook for about 15 minutes until the vegetables are tender, not soft, and edges are browned. Allow to cool slightly and serve room temperature.

*Recipe by Garden Chef Christina Curry*



ATLANTA BOTANICAL GARDEN