## Veggie Tian



### What You'll Need

- 1 red bell pepper, sliced thin
- 1 yellow bell pepper, sliced thin
- 1 orange bell pepper, sliced thin
- 1 red onion, sliced thin
- 1 zucchini, sliced thin
- 1 Sweet potato
- 3 tbsp olive oil
- ¼ cup parmesan cheese
- ¼ cup mozzarella cheese
- Salt and pepper to taste

### Directions

1. Preheat oven to 400° F. Lightly coat an 8-10" baking dish with cooking spray. (Tip: You can also use butter or use parchment paper to line the pan.)
2. Arrange sliced vegetables, alternating colors until pan is filled.
3. Once arranged sprinkle with salt and pepper, olive oil, and oregano seasoning.
4. Cover with foil and bake in the oven for 60 minutes or until fork-tender.
5. Uncover and sprinkle with parmesan and mozzarella cheese. Bake uncovered for another 20-30 minutes or until cheese is melted and the top is golden brown.