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# Local Roasted Garden Vegetables

Total time: 25 min Yield: 4 Servings

## Ingredients

2 japanese eggplant (slice lengthwise in half)  
8 oz long beans  
8 oz baby bok choy or kai choy (cut in half)  
5 grape tomatoes (cut in half)  
4 cup pumpkin (large diced)  
1 cup olive oil  
1/4 cup garlic (minced)  
salt  
black pepper  
1/4 cup calamansi juice or lemon juice  
1/4 cup chives (minced)  
1 Tbsp fish sauce  
1/4 cup honey  
1 tsp chili paste

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

## Instructions

Preheat oven to 375°F.

Wash and dry the eggplant, long beans, bok choy and tomatoes.

Add the olive oil, salt and pepper to taste to a large mixing bowl and stir to combine. One vegetable at a time, toss the eggplant, long beans, bok choy, pumpkin and tomatoes in the oil mixture; remove from oil and place all veggies except tomatoes into a roasting pan.

Place pan into the oven. Roast for 5 minutes; remove pan from oven and add tomatoes. Put back into the oven for 3 to 4 minutes, until the veggies are three-quarters of the way cooked. Check for doneness with a fork. Do not overcook.

In a small mixing bowl, combine the calamansi or lemon juice, garlic, chives, fish sauce, honey and chili paste. Mix well and serve with vegetables as a condiment.

Place the roasted vegetables on a platter and serve warm with a simple citrus dressing.

**Recipe brought to you by:**

