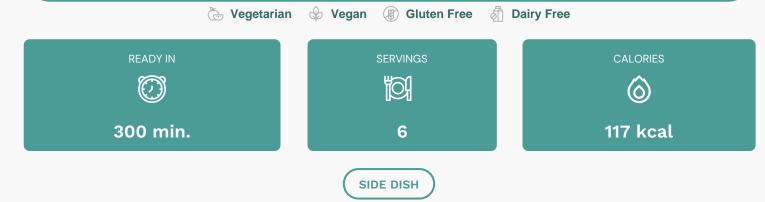


Marinated Summer Vegetables



Ingredients

Ш	2 gariic clove
	6 servings pepper freshly ground
	4 tablespoons olive oil extra virgin extra-virgin divided
	4 sprigs oregano
	2 tablespoons red wine vinegar
	3 bell pepper red yellow cut into 1" strips
	1 pound summer squash thick sliced

Equipment

	bowl	
	baking sheet	
	oven	
	whisk	
Directions		
	Place racks in upper and lower thirds of oven; preheat to 475°.	
	Place squash and peppers on separate baking sheets.	
	Drizzle each sheet of vegetables with 1/2 tablespoons oil, season with salt and pepper, and toss to coat.	
	Spread out in a single layer, turning peppers skin side up.	
	Roast peppers on upper rack and squash on lower rack, turning squash once, until tender, 15-20 minutes.	
	Let cool slightly; remove skins from peppers.	
	Whisk garlic, vinegar, and remaining 3 tablespoons oil in a large bowl; season with salt and pepper.	
	Add vegetables and oregano; toss to coat. Cover and let sit at least 1 hour.	
	DO AHEAD: Vegetables can be made 3 days ahead. Cover and chill; bring to room temperature before serving.	
	Nutrition Facts	
	PROTEIN 5.49% FAT 69.97% CARBS 24.54%	
	FROTEIN 3.43/0 FAT 03.31/0 CARDS 24.34/0	
Proportios		

Properties

Glycemic Index:16.5, Glycemic Load:0.67, Inflammation Score:-9, Nutrition Score:10.399999960609%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg, Luteolin: 0.62mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.15mg, Myricetin: 0.64mg, Quercetin: 0.64mg, Quercetin: 0.64mg

Nutrients (% of daily need)

Calories: 116.89kcal (5.84%), Fat: 9.66g (14.86%), Saturated Fat: 1.36g (8.52%), Carbohydrates: 7.62g (2.54%), Net Carbohydrates: 5.64g (2.05%), Sugar: 1.73g (1.92%), Cholesterol: Omg (0%), Sodium: 3.81mg (0.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.71g (3.41%), Vitamin C: 122.4mg (148.37%), Vitamin K: 16.36µg (15.58%), Manganese: 0.3mg (15.01%), Vitamin B6: 0.29mg (14.57%), Vitamin E: 1.68mg (11.2%), Folate: 40.6µg (10.15%), Potassium: 348.39mg (9.95%), Fiber: 1.98g (7.92%), Vitamin B2: 0.13mg (7.68%), Iron: 1.13mg (6.28%), Magnesium: 24.21mg (6.05%), Vitamin A: 293.51IU (5.87%), Copper: 0.12mg (5.77%), Vitamin B3: 0.97mg (4.84%), Phosphorus: 47.07mg (4.71%), Calcium: 41.82mg (4.18%), Vitamin B1: 0.06mg (3.83%), Zinc: 0.37mg (2.47%), Vitamin B5: 0.24mg (2.37%)