



## Roasted Vegetable Spread

1 red or green bell pepper, sliced into 4 rings (the red looks nicer but the green still tastes good)

1 medium onion, sliced into quarters -- do not separate rings

4 cloves garlic, unpeeled

1 small zucchini, halved lengthwise, seeded and sliced in 1/2 inch pieces

1 tablespoon olive oil

8 ounces cream cheese (light works fine)

Kosher salt

Freshly ground black pepper

Bread, bagels or crackers for serving

Preheat oven to 400 degrees F.



Place the bell pepper, onion, garlic, zucchini, and olive oil in a medium mixing bowl and toss until the vegetables are coated. Spread the vegetables evenly on sheet pan lined with foil. Season with salt & pepper. Place in the oven. Roast until veggies are soft and are soft and beginning to turn brown around the edges, approximately 30 minutes. Remove from the oven and cool completely.

Retrieve the garlic and squeeze out the soft insides into the bowl of a food processor. Discard the papery outer peels. Place the vegetables in the food processor bowl along with the cream cheese and use on-off pulses until well combined and spreadable but still chunky.

If you do not have a food processor, peel the garlic as directed, then mix with the cream cheese until well combined. Chop the roasted vegetables and stir into the cream cheese mixture.

Taste and season with salt and pepper, if desired. Serve with bread, bagels or crackers. Store in the refrigerator in an airtight container for up to 1 week.

