

## “Roasted” vegetables

- 2 courgettes (zucchini), sliced thinly
- 1 red pepper, cut into strips
- 1 yellow pepper, cut into strips
- ½ red onion, cut into strips
- 2 tablespoons olive oil
- 3 teaspoons lemon juice
- ½ teaspoon salt

1. Combine all ingredients in a bowl and mix thoroughly.
2. Dehydrate vegetables at 105°F on a non stick sheet for 2 hours.
3. Serve with a salad.
4. Will store in the fridge for 2 days.