

Roasted Veggies w. Cojita Cheese & Pepitas

(12 servings)

Ingredients:

2 red Bell Peppers
1 Jicama
1 purple (red) Cabbage
2 yellow Onions
8 oz Cotija Cheese
4 oz Pepitas

Diectons:

Peel Jicama, cut into planks about $\frac{1}{2}$ " thick, cut planks in half.
Large dice red bell pepper into pieces, $\frac{1}{2}$ to $\frac{3}{4}$ " thick.
Dice yellow onion into pieces, $\frac{1}{4}$ to $\frac{1}{2}$ ".
Roughly chop purple cabbage.
Heat oil in large pan over medium high heat.
Add Jicama to hot pan and cook 3-4 minutes, or until Jicama starts to brown, stirring occasionally.
Add red bell pepper, cabbage, yellow onions.
Season with salt and pepper and stir to combine.
Cook 3-4 minutes, or until veggies begin to soften.
Cook the veggies al dente but not half raw and transfer to foil lined baking sheet.
Sprinkle with cotija cheese and roast 10-12 minutes or until veggies are fork tender, stirring halfway through.
Toast Pepitas.
Heat cooking oil in pan used for veggies over medium heat.
Add pepitas to hot pan.
Season with salt and pepper.
Toast 2-3 minutes, or until lightly browned, stirring frequently.
Transfer to plate for garnish.