



French Cuisine


MADE SIMPLE

Chickpea Feta Veggie Bake

Légumes aux pois chiches et à la feta

 4 people

 10 mins prep time

 40 mins total time

 Easy

INGREDIENTS

- 1-2 **yellow/green squash** cut in thin quarters
- 1 **red onion** cut in thin slices
- 1 **red/orange pepper** thinly sliced
- 1-2 small cans (300 g) drained **chickpeas**
- 1 larger pack of **cherry tomatoes** cut longways
- 4 diced **garlic cloves**
- 1 large block of **feta cheese** crumbled
- 3 **tblsp olive oil**
- ½ **tsp oregano**
- 1 **tsp basil**
- ½ **tsp paprika**
- ¼ **tsp cayenne pepper** (optional)



DIRECTIONS

1. Preheat the oven to 400 °F (200 °C).
2. Mix all of the above ingredients together, saving some feta for the top, in a baking dish.
3. Sprinkle the top with the remaining feta.
4. Bake for about 30-35 minutes. About 20 minutes into baking, gently turn the veggies so that everything is cooked evenly.
5. When the bake is cooked to your liking, remove it from the oven, and serve on top of rice, pasta, or as a side to your favorite dish.
6. This veggie bake conserves well for 5-7 days or you can put it in the freezer.

Bon Appetit!
Emilie Anne

