Preheat oven to a high broil setting. Cut up all vegetables into bite size pieces. Place onto a cookie sheet. Drizzle olive oil over vegetables, using your fingers to roll the vegetables in it to get a thin coat over the surface. Sprinkle the seasonings over the vegetables to taste. Broil in the oven for 5-10 minutes until the tops of the vegetables just begin to brown/blacken and they appear roasted.

1 cup broccoli florets
1 cup bell peppers (any or all colors)
1 cup carrots
1 cup green beans
1 cup asparagus
1 cup zucchini
½ cup onion
2 cloves garlic or garlic powder
1½ tbsp olive oil

TO TASTE: Oregano, basil, parsley, salt, pepper, lemon juice, red pepper flakes

You can really use any type of vegetables that you want, but these blend well.