

Warm Roasted Vegetable Salad

Preparation Time: 10 min

Cooking Time: 50 min

Servings: 4

Ingredients

- 500g Potatoes, sliced into wedges
- 500g Pumpkin, sliced into wedges
- 1 Large parsnip, sliced into large pieces
- 6 Cloves garlic, whole (slice in half if very large like mine)
- 2tbsp Extra virgin olive oil

- 1 Red Capsicum, sliced into large chunks
- 1 Red Onion, sliced into wedges
- 100g Pine nuts
- 100g Rocket leaves, washed
- 2tbsp Lemon juice
- 60ml Extra virgin olive oil, extra
- 1tbsp Wholegrain mustard
- 2tbsp Basil, shredded



Method

Preheat the oven to 200C while you are preparing the vegetables.

Place the potato, pumpkin and garlic in a single layer on a large oven tray (use two if you need) and drizzle over half the olive oil. Bake uncovered in the preheated oven for 20 minutes.

Turn the potato and pumpkin. Add the capsicum, onion and pine nuts to the baking tray(s) and bake for 20 minutes.

Meanwhile, to make the dressing combine the lemon juice, extra olive oil, mustard and basil in a screw-top jar and shake well.

When the vegetables are cooked, remove to a large bowl. Drizzle the dressing over the vegetables and cover to keep warm until ready to serve.

To serve, line a serving plate with rocket leaves, and pile on top the vegetables.