

Autumn Harvest Roasted Vegetables



A classic side dish of roasted vegetables as well as a perfect vegetarian main.

Ingredients

- 2 tbsp extra virgin olive oil
- 1kg Japanese pumpkin cut into wedge
- 1 head of garlic, halved
- 5 roasting potatoes, cut and peeled
- 2 jazz apples, quartered
- 2 Spanish onions, cut into wedges
- 3 sprigs rosemary
- 1 tsp lemon thyme leaves
- 1 tsp salt

Method:

1. Preheat the oven to 190°C.
2. Toss all the ingredients together (except lemon thyme) to coat.

3. In a large roasting tray, place just the potatoes, and roast for 15 mins.
4. Add the rest of the vegetables, roast for another 40 mins.
5. Take them out of the oven, and whilst hot, toss in the lemon thyme leaves.