

ROASTED VEGGIES



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2 carrots, cut in rings

2 baby marrows, cut in rings

1 large onion, peeled and sliced in quarters

½ punnet button mushrooms

3 cloves of garlic, sliced

15 cherry tomatoes, quartered

1 sliced butternut, peeled and cubed

100 ml olive oil

10 ml mixed herbs

5 ml salt

5 ml black pepper

Mix together oil, herbs, salt and pepper. Pour over the veggies and toss together until all veggies are covered.

Place in a single layer on a baking tray and bake until crisp and tender for about 15 min at 180°C in a pre-heated oven.

Recipe and photo: Wilma Josey Venter