

Roast Vegetable Salad

You will need:

Potatoes
Pumpkin
Parsnip
Beetroot
Zuchinni
Garlic cloves
Any other vegetables in season
Oil
Thyme
1 tblsp Stock Powder (Massell brand)

Method:

- Peel and dice vegetables into uniform size
- Prepare whole garlic cloves
- Line a baking dish with baking paper and brush with oil
- Add the vegetables, whole garlic and thyme
- Add stock powder (Massell brand)
- Dry roast in oven for approx 45 mins
- Put aside the garlic gloves (can be used for aioli – garlic mayonnaise)
- Finish off under grill if desired

Add parmesan/diced avocado/cherry tomatoes/sun-dried tomatoes if desired

(Recipe courtesy of Debbie Campion, Manager, The Jetty Café)