

# Roasted Root Vegetable Salad - Very Big Batch!

## Ingredients

2 bunches baby carrots  
¼ cup olive oil  
¼ tsp chilli flakes  
½ teaspoon smoked paprika  
2 teaspoons cumin powder  
2 teaspoons lemon juice  
1 teaspoon honey  
salt and pepper  
2 kg baby potatoes  
20 baby beetroot  
olive oil  
salt and pepper  
4 cloves garlic, crushed or finely chopped  
4 bowls multi-coloured lettuce leaves  
a handful of mint and parsley  
600g crumbled feta

## Dressing

2/3 cup olive oil  
1/3 cup sherry vinegar  
salt and pepper  
a pinch of honey or sugar if needed

## Method

1. Preheat oven to 200°C, eco fan setting.
2. Wash and scrub or peel (if necessary) baby carrots and trim to similar sizes.
3. Add olive oil, chilli flakes, paprika, cumin, lemon, honey, salt and pepper in a large mixing bowl and combine together with a whisk. Add carrots and mix until well coated with the spices. Place on a lined baking tray (or 2 if needed). Spread them out so they are not overcrowded and cook for about 20 minutes, until tender.
4. Wash potatoes and cut larger ones in half. Add to a mixing bowl along with half the garlic, some olive oil and salt and pepper. Mix well then add to another lined baking tray and cook until tender, about 30 minutes.
5. Peel beetroot and cut into bite sized chunks. Place into the mixing bowl used for the potatoes and add oil, the remaining garlic and salt and pepper. Mix then spread out on a lined baking tray or 2 and cook until tender.
6. Carefully wash and dry the salad leaves and herbs in small batches, dress lightly (reserving most of the dressing) and share between the platters.
7. Share the beetroot, potatoes and carrots evenly between the platters. Combine dressing ingredients in a jug and mix with the stick mixer. Taste to check seasoning. Drizzle the dressing over the root vegetables then sprinkle with crumbled feta.

