

# Roasted Vegetable Salad with Pesto

**Season:** Winter

**Serves:** 40 tastes

**Fresh from the garden:** Sweet potato, beetroot, capsicum, herbs

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| <b>Equipment:</b><br>Chopping boards<br>Knives<br>Baking trays, 1 large and 1 small<br>Peeler and/or scrubbing brush<br>Large mixing bowl<br>4 small serving bowls<br>Whisk<br>Small frying pan<br>Large spoon<br>Citrus juicer<br>Salad spinner | <b>Ingredients:</b><br><b>Roasted Vegetables</b><br>1 medium sweet potato<br>1/4 butternut pumpkin<br>1 bunch baby carrots<br>2 small capsicums<br>1 red onion<br>5 baby beetroot<br>3 sprigs thyme<br>olive oil<br>Salt and pepper<br>3 tablespoons pepita pesto<br><br><b>Leaves</b><br>Kale, amaranth and beetroot leaves<br>2 tablespoons olive oil<br>1 tablespoon lemon juice<br>Salt and pepper<br><br><b>Garnish</b><br>3 tablespoons dry fried pepitas<br>Flaked parmesan cheese<br>Fresh basil for garnish |
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## What to do:

1. Preheat oven to 200°C, eco fan setting.
2. Scrub skin of sweet potato and cut into bite sized chunks. Scrub baby carrots and halve. Cut butternut pumpkin into small chunks, leaving the skin on. Slice onion into thin slices and capsicum into chunks. Add to large mixing bowl and drizzle with olive oil until lightly coated. Toss with a little salt and pepper and the thyme sprigs. Add to the large baking tray and cook for about 20-25 minutes or until tender.

3. Scrub (or peel) and chop beetroot. Add to small mixing bowl along with a little oil, salt and pepper. Place on small baking tray and add to the oven, and cook as above.
4. Dry fry pepitas in a small frying pan until golden. Set aside
5. Wash large mixing bowl. Add olive oil and lemon juice, salt and pepper and whisk. Wash and dry salad leaves then add to the bowl and toss to dress. Place the leaves into the serving bowls.
6. When the vegetables are cooked place them in the large mixing bowl. Add the pesto and toss to dress. Share between the serving bowls and garnish with fresh basil, flaked parmesan and pepitas.