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**Honey Roasted Parsnip, Daikon and Carrot Salad**

**Season:** Spring

**Serves:** 6 green bowls

**Recipe source:** Taste

**Fresh from the garden:** parsnip, daikon, carrot, rosemary, spinach

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| **Equipment:**  Chopping boards  Knives  Peelers  Jar for dressing  Large bowl  Baking tray | **Ingredients:**  8 small parsnips and daikons peeled, ends trimmed, halved  6 bunch carrots, peeled  2 x 400g can chickpeas, rinsed, drained  1 tsp dried chilli flakes (optional)  2 tbsp small rosemary sprigs  4 tbsp olive oil  4 tbsp honey  2 tbsp white wine vinegar  2 tsp Dijon mustard  2 bunch spinach  120g feta cheese, chopped into cubes |

**What to do:**

1. Preheat oven to 200°C. Line a large baking tray with baking paper. Place the parsnip, carrot, chickpeas, chilli flakes, if using, rosemary, 2 teaspoons of the oil and half the honey in a large bowl and toss to combine. Season. Arrange the carrot mixture in a single layer on the lined tray.
2. Bake, turning occasionally, for 20-25 mins or until the parsnip and carrots are tender and mixture begins to caramelise. Set aside to cool slightly.
3. Place the vinegar, mustard and the remaining oil and honey in a screw-top jar. Shake until well combined. Season.
4. Divide the carrot mixture and spinach into green bowls. Drizzle with the vinegar mixture. Top with the feta cheese and season to serve.