



ROASTED VEG OF THE IMAGINATION

Use whatever root vegetables you have for this recipe! We are using Carrots and Daikon here



INGREDIENTS

SERVES 6

- 4-6 carrots
- 2 daikon
- 1 rosemary sprig
- 2 tbsp olive oil
- 1 tbsp balsamic vinegar
- Salt and pepper

FROM THE GARDEN

- Carrots
- Daikon

EQUIPMENT

- Chopping board.
- Sharp knives
- Baking dish
- Measuring spoons
- Oven gloves

INSTRUCTIONS

1. Preheat oven to 180 °C.
2. Chop veg into large chunks and place in a deep baking dish.
3. Sprinkle the rosemary over the top, then add the oil and balsamic vinegar and stir to combine.
4. Season with salt and pepper.
5. Place in preheated oven for 40-50 minutes or until crispy and golden.

