

# Roasted Vegetables

Serves 4

## INGREDIENTS

- 3 peppers, sliced**
- 1 aubergine, sliced**
- 1 courgette, sliced**
- 400g potatoes, chopped**
- 4 tbsp oil**
- 3 cloves of crushed garlic**
- 1 tsp salt**
- 2 sprigs fresh rosemary**



Add tomatoes 15 minutes before the end or bake separately drizzled with balsamic vinegar.

## METHOD

1. Preheat the oven to 180°C/ gas mark 4.
2. Place foil in 2 large roasting tins.
3. Put all the chopped vegetables in one tin. Pour over half the oil, toss the veg, making sure it is all covered.
4. Repeat the same process with the potatoes in a separate tin, adding the garlic and using the rest of the oil. Sprinkle salt over and place rosemary sprigs in the tin.
5. Roast for 40-50 mins, stirring halfway.

Serving suggestion- enjoy with our Sausage and Bean Tomato Sauce.