



# Roast Vegetables

SERVES 4

## INGREDIENTS

2 red peppers, seeded and quartered  
1 aubergine cut into long wedges  
2 zucchini, halved and sliced lengthways  
1 carrot peeled, halved, sliced lengthways  
6 asparagus spears, halved  
2 tablespoons extra virgin olive oil  
1 clove garlic, crushed  
Salt and pepper  
1 cup cherry tomatoes

## METHOD

1. Preheat oven to 200°C.
2. Combine all ingredients except the cherry tomatoes in a large baking dish lined with baking paper and toss to coat in the oil.
3. Roast for 30-35 minutes until vegetables are tender.
4. Remove from the oven, add the cherry tomatoes and increase oven temperature to 230°C. Roast the vegetables for a further 5-7 minutes until well coloured.

