

Roast vegetables with garlic breadcrumbs

<p>Ingredients</p> <ul style="list-style-type: none">• 4 carrots, peeled and cut in 2cm pieces• 4 parsnips, peeled and cut in 2cm pieces• 5 beets, peeled and cut in 2cm pieces• 1 medium butternut pumpkin, peeled and cut in 2cm pieces• 1 red onion, cut into thin wedges• 1 fennel bulb, cored and cut in 2cm pieces• Salt & pepper to taste• A few sprigs of thyme or oregano• <u>Breadcrumb topping</u>• 40g breadcrumbs• 1 garlic clove, crushed• Olive oil• <u>Dressing</u>• 1 tbsp olive oil• 2 tbsp ready-made pesto• 1 tbsp lemon juice	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking trays• measuring cups & spoons• baking paper• serving bowls
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 200°C. Toss vegetables with a generous drizzle of olive oil, salt & pepper, and thyme sprigs. Spread evenly on 2 baking sheets and place in preheated oven to cook for about 30-35 minutes, turning once midway through roasting.2. While vegetables roast, prepare the dressing by combining all dressing ingredients in a large bowl.3. Prepare the breadcrumbs. Heat some olive oil in a frying pan and fry the garlic over medium heat for about 30 seconds. <p>PTO.....</p>	

4. Increase the heat, add the breadcrumbs and fry for 2 -3 minutes, or until golden, shaking the pan and stirring the breadcrumbs. Set aside.
5. Toss the roast vegetables through the dressing. Divide onto 4 serving platters. Scatter the fried breadcrumbs evenly over the 4 platters of vegetables and serve.