

Roasted Vegetable Salad

Serves: 6

Prep time: 15 minutes

Cook time: 45 minutes



2 serves per portion

Ingredients

1 small butternut pumpkin, peeled, cut into 3cm pieces

1 zucchini, cut into 3cm pieces

1 red capsicum, cut into 3cm pieces

1 green capsicum, cut into 3cm pieces

1 red onion, cut into wedges

1 tablespoon olive oil

2 cups baby spinach leaves

100g goats' cheese, crumbled

1 tablespoon balsamic vinegar

2 tablespoons extra virgin olive oil, extra

Method

PREHEAT oven to 200°C.

ADD pumpkin, zucchini, capsicum and red onion to large roasting pan. Drizzle with 1 tablespoon olive oil.

ROAST for 45 minutes.

COMBINE roasted vegetables and spinach into large serving bowl.

ADD goats' cheese.

ADD balsamic vinegar and olive oil to a jar. Fasten lid and shake to combine.

POUR vinaigrette over salad just before serving.



Everyday Food

Recipe Courtesy of Margaret Pengelly, Boyne Valley Branch