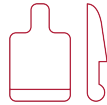




Roasted Potato & Carrot Salad with Lemon Mustard Dressing



DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 40 MINS



SERVES: 6

Ingredients

- 1kg baby chat potatoes
- 1 bunch Dutch carrots, peeled and trimmed leaving 3cm stalk intact
- 3 garlic cloves, peeled & sliced thinly
- 2 tbsps olive oil
- Salt and pepper
- 1 small red onion, finely chopped
- 1/3 cup chopped mint
- 1/3 cup chopped continental parsley
- ¼ cup dill sprigs

Dressing

- ½ cup olive oil
- ¼ cup lemon juice
- 1 tbsp grain mustard
- 1 tbsp honey
- Salt and pepper

Method

Preheat oven on CircoTherm to 190°C with medium steam. Line the universal pan with baking paper.

Place the potatoes, carrots, garlic and olive oil in a large bowl. Season well with salt and pepper and toss to coat with the oil.

Place the potatoes onto the prepared tray and cook for 18 to 20 minutes. Add the carrots to the tray and continue cooking for a further 18 to 20 minutes or until the vegetables are cooked.

While the vegetables are cooking, prepare the dressing. Place all the ingredients in a screw top jar and shake well to combine.

When the vegetables are cooked place into a serving bowl and pour the dressing over while the vegetables are still hot. Allow to stand for 10 to 15 minutes before tossing well with the onion and herbs. Serve warm or cold.

Notes
