

roasted vegetable salad

Ingredients

eggplant - peeled and chopped into chunks
parsnip - peeled and chopped into chunks
capsicum - peeled and diced finely
onion - peeled and diced finely
pumpkin - peeled and chopped into chunks
sweet potato peeled and chopped into chunks
cherry tomatoes -
carrots peeled and chopped into chunks
zucchini green & yellow chopped.
5 garlic cloves left in the skin.

1. Add all vegetables - root vegetables to one baking dish lined with baking paper and covered with a dash of olive oil.
2. Sprinkle with sea salt.
Place both dishes in oven at 200 degrees celsius.
3. In another pan place onion, capsicum, zucchini, garlic, and cherry tomatoes.
4. Once both dishes are cooked and vegetables soft and lightly browned, remove and place together into one bowl.
5. Make the chimichurri sauce

Ingredients

1/2 an avocado	cup mint leaves chopped
roasted garlic (5)	2 tb maple syrup
1 cup parsley chopped	1 tb olive oil
1/4 cup thai basil	1/4 cup coriander
	3 tablespoons of lemon juice or vinegar