



**Recipe name:**

Roasted vegetables

**Recipe description:**

Roasted veggies provide a sweet and rich flavour with a hearty texture.

**Prep Time**

10 minutes

**Cook Time**

20-25 minutes

**Serves:**

2

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Side / Starter

**Occasion:**

Dinner Party

**Ingredients:**

- 800 g assorted vegetables of your choice, butternut, sweet potato, courgettes & red onion
- 12 PEPPADEW® Sweet Piquanté Peppers Mild Whole or Hot Whole
- 4 sprigs rosemary
- 100 ml olive oil
- Sea salt & ground black pepper

- 100 g feta cheese

**Method:**

1. Arrange the vegetables in a baking dish with the PEPPADEW® Sweet Piquanté Peppers and rosemary.
2. Drizzle with olive oil and season well.
3. Roast or bake for 30 – 40 minutes or until cooked through. Place feta over the vegetables and cook for a further 5 – 10 minutes until the feta is soft.
4. Serve hot with crusty bread.

**Serving Suggestions:**

Serve as a side, or a full meal.