

Parmesan Herb Potato and Pumpkin

Season: Spring

Type: Side

Serves: 36 tastings

From the garden: Potato, pumpkin, garlic, thyme & rosemary



Equipment:	Ingredients:
Large bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking paper Baking tray x 3 Serving bowl x 5 Serving spoon x 5	6 potatoes (skin-on, cubed – 1.5cm) ¼ pumpkin (skin-off, cubed – 1.5cm) 2 cloves garlic (finely chopped) 3 sprigs thyme (leaves only) 2 sprigs rosemary (leaves only, finely chopped) ½ tablespoon dried oregano 4 tablespoons olive oil ½ cup parmesan cheese 1 teaspoon salt 10 grinds of pepper

What to do:

1. Heat oven to 220C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large bowl and toss to evenly coat.
4. Pour into the lined baking trays and spread the vegetables out into a single layer.
5. Bake in the oven for 20 minutes or until golden brown.
6. Serve into 5 serving bowls with a serving spoon in each.