

Roasted Corn and Potato

Season: Spring/Summer

Type: Salad

Serves: 34 tastings

From the garden: Potato, corn, onion, parsley, garlic, parsnip & capsicum



Equipment:	Ingredients:
Small bowl x 1 Medium bowl x 2 Wooden spoon x 1 Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Baking tray x 2 Aluminium foil Baking paper Serving bowl x 5 Serving spoon x 5	6 potatoes (skin-on, cut into 1cm cubes) 1 onion (finely chopped) 1 capsicum (cut into 1cm cubes) 1 parsnip (skin-on, cut into 1cm cubes) 34 pieces of corn on the cob Seasoning: 60g butter (melted using microwave) 1 teaspoon Dijon mustard ¼ cup parsley (leaves only, finely chopped) 2 cloves garlic (finely chopped) ½ teaspoon salt 10 grinds of pepper

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all ingredients for seasoning in a small bowl and mix evenly.
4. Put potatoes, onion, capsicum and parsnip in a medium bowl, pour half the seasoning over and toss well.
5. Put corn in another medium bowl, pour the other half of the seasoning over and toss well.
6. Pour the two bowls of the vegetables into two separate lined baking trays.
7. Cover the corn only with aluminium foil.
8. Bake in the oven for 20 minutes or until potatoes are slightly brown and corn is cooked.
9. Serve a mixture of all vegetables into 5 serving bowls with a serving spoon in each.