

## Roasted Vegetables with Apples

**Season:** Autumn

**Type:** Salad

**Serves:** 36 tastings

**From the garden:** Pumpkin, yacon, apple, capsicum, onion, garlic & rosemary



<b>Equipment:</b>	<b>Ingredients:</b>
Large bowl x 1 Wooden spoon x 1 Apple corer x 1 Chopping boards and knives Measuring cups Measuring spoons Deep baking tray x 2 Baking paper Serving bowl x 5 Serving spoon x 5	2 pieces pre-cut pumpkin (skin-off, cubed - 2cm) 4 yacons (skin-off, cubed - 2cm) 2 capsicums (cubed - 2cm) 4 apples (skin-on, cubed - 2cm) 1 onion (cubed - 2cm) 3 cloves garlic (finely chopped) 3 sprigs rosemary (leaves only, finely chopped) 2 tablespoons maple syrup 1 tablespoon apple cider vinegar 4 tablespoons olive oil 1 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 the ingredients in a large bowl and toss well.
4. Pour into the lined baking trays.
5. Bake in the oven for 25 minutes or until the vegetables are tender and golden.
6. Serve into 5 serving bowls with a serving spoon in each.