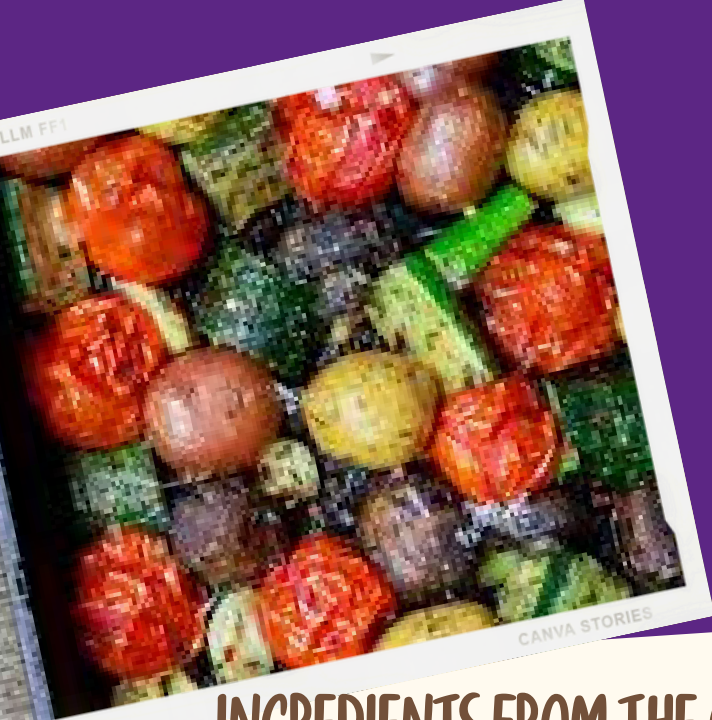


From the garden Roasted Vegetables



INGREDIENTS FROM THE GARDEN

- 2 tbsp chopped mint
- 2 tbsp chopped basil
- 1 spring onion finely chopped
- 3 tomatoes, chopped

INGREDIENTS FROM THE PANTRY

- 1 large aubergine, halved and cut into chunks
- 350g butternut squash, cut into cubes
- 2 courgettes, halved and cut into slices
- 2 large red peppers, seeds removed, cut into large pieces
- 4 tbsp olive oil
- salt and freshly ground black pepper

For the dressing

- 2 tbsp balsamic vinegar
- 4 tbsp olive oil
- 1 tsp caster sugar
- 1 heaped tsp grainy mustard
- 1 garlic clove, crushed
- feta, crumbled (optional)

DIRECTIONS

- Preheat the oven to 220C/200C Fan/Gas 7. Line two large baking trays with baking paper.
- Put the vegetables into a bowl, add the oil and season with salt and pepper. Toss until coated. Arrange in a single layer on the baking trays.
- Roast in the oven for 30-40 minutes, or until golden and little crisp - turn halfway through if needed. Leave to cool on the baking trays.
- For the dressing, measure all of the dressing ingredients into a jug. Mix well and season with salt and pepper.
- Put the vegetables on a serving platter or in a bowl. Pour over the dressing and check the seasoning. Scatter with the feta (if using), mint and basil and serve.

