



## Roasted Veggies with Pesto

### What to collect

Ingredients	Equipment
2 red pepper, sliced	chopping board
6 potatoes, 1cm dice	knife
3 carrots, 1cm dice	roasting tray
2 zucchini, diced	baking paper
1 shallot, finely sliced	
good drizzle of olive oil	food processor
salt/pepper	metric measuring spoons, cups
	scales
<b>Pesto:</b>	spatula
1 cup firmly packed mixed greens (rocket, parsley, basil etc..) from garden	grater
½ cup olive oil	
Sea salt	
60g parmesan, grated	
¼ cup mixed seeds (sunflower, pumpkin)	

### What to do

1. Heat oven to 200C.
2. Cut up all veggies and place in a bowl, drizzle with olive oil, salt & pepper. Roast for 30 minutes or until golden & soft.
3. Meanwhile, make the pesto. Place all ingredients into a food processor and process until smooth.
4. Once vegetables are out of oven, allow to cool slightly and then tip into a bowl. Mix through the pesto and serve.