

Greek-style veggie & rosemary tray bake

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Preparation 20 mins | Cooking 50 mins | Serves 4-6 as a side dish

Serve these delicious veggies with a roasted chicken or leg of lamb.

- 500g baby Kestrel or new potatoes
- 1 red capsicum, halved, deseeded and cut lengthways into thick wedges
- 250g zucchini, cut diagonally into 1cm thick slices
- 1 large or 2 small bulbs fennel, trimmed and cut lengthways in 2cm thick wedges
- 2 small red onions, cut into thin wedges
- ¼ cup extra virgin olive oil + extra for drizzling
- 3 garlic cloves, crushed
- 2 tbs chopped rosemary leaves + a few sprigs
- 200g mini roma or cherry tomatoes
- ⅓ cup Kalamata olives
- 100g Greek feta cheese, crumbled

STEP 1 Preheat oven to 200°C fan-forced. Place potatoes in a single layer in a microwave safe dish. Add 1 tbs water. Cover and microwave on high for 5 minutes. Drain potatoes, cool slightly then halve potatoes.

STEP 2 Arrange potatoes, capsicum, zucchini, fennel and red onions on two large baking trays lined with baking paper.

STEP 3 Combine oil, garlic and chopped rosemary in a small bowl. Season with salt and pepper. Drizzle mixture over vegetables, add a few rosemary sprigs and gently toss to coat. Roast, turning once, for 35-40 minutes until vegetables are tender.

STEP 4 Toss tomatoes and olives through the vegetables and roast for a further 10 minutes or until tomatoes are tender. Drizzle with extra virgin olive oil. Sprinkle with feta and serve.