

Honey-spiced roasted veggies



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Preparation 15 mins | Cooking 35 mins | Serves 4 as a side dish

These delicious roasted vegetables team well with chicken, lamb and fish. Scatter with fresh pomegranate seeds just before serving if liked.

- 350g small Brussels sprouts, trimmed
- 2 bunches Dutch carrots, peeled, trimmed and halved lengthways
- ½ cauliflower, trimmed and cut into bite-sized florets (about 450g)
- ¼ cup extra virgin olive oil
- 1 tbs honey
- 2 garlic cloves, crushed
- 1 tsp ground cumin
- 1 tsp ground coriander
- ⅓ cup flat-leaf parsley, chopped
- ⅓ cup roasted almonds, chopped

Sriracha yoghurt:

- ⅓ cup Greek-style natural yoghurt
- 2 tbs lime juice
- 2 tsp (or to taste) Sriracha sauce*

STEP 1 Preheat oven to 200°C fan-forced. Cut a small cross into the base of each Brussels sprout. Place sprouts, carrots and cauliflower onto a large roasting tray (or use 2 trays) lined with baking paper.

STEP 2 Combine oil, honey, garlic, cumin and coriander in a screw-top jar. Season with salt and pepper. Shake until well combined. Drizzle mixture over vegetables and toss to coat. Roast, tossing once, for 30-35 minutes until vegetables are just tender. Set aside to cool to room temperature.

STEP 3 To make the sriracha yoghurt, place all ingredients in small bowl. Season with salt and pepper. Mix until combined.

STEP 4 Sprinkle roasted vegetables with parsley and roasted almonds. Serve with the Sriracha yoghurt.

** Sriracha is a very hot chilli sauce available in the Asian sauce section in some greengrocers and most supermarkets.*