# Roast vegetables with garlic breadcrumbs

## Ingredients

- 4 carrots, peeled and cut in 2cm pieces
- 4 parsnips, peeled and cut in 2cm pieces
- 5 beets, peeled and cut in 2cm pieces
- 1 medium butternut pumpkin, peeled and cut in 2cm pieces
- 1 red onion, cut into thin wedges
- 1 fennel bulb, cored and cut in 2cm pieces
- Salt & pepper to taste
- A few sprigs of thyme or oregano

**Breadcrumb topping**
- 40g breadcrumbs
- 1 garlic clove, crushed
- Olive oil

**Dressing**
- 1 tbsp olive oil
- 2 tbsp ready-made pesto
- 1 tbsp lemon juice

## Equipment

- knives
- chopping boards
- baking trays
- measuring cups & spoons
- baking paper
- serving bowls

## What to do

1. Preheat oven to 200°C. Toss vegetables with a generous drizzle of olive oil, salt & pepper, and thyme sprigs. Spread evenly on 2 baking sheets and place in preheated oven to cook for about 30-35 minutes, turning once midway through roasting.

2. While vegetables roast, **prepare the dressing** by combining all dressing ingredients in a large bowl.

3. **Prepare the breadcrumbs.** Heat some olive oil in a frying pan and fry the garlic over medium heat for about 30 seconds.

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4. Increase the heat, add the breadcrumbs and fry for 2 -3 minutes, or until golden, shaking the pan and stirring the breadcrumbs. Set aside.

5. Toss the roast vegetables through the dressing. Divide onto 4 serving platters. Scatter the fried breadcrumbs evenly over the 4 platters of vegetables and serve.