



Purely West Australian

TRY THIS RECIPE

MAPLE-ROASTED VEGGIES WITH ORANGE AND HAZELNUT GREMOLATA



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INGREDIENTS

- 1.8kg pumpkin, cut into wedges
- 2 bunches baby carrots, peeled
- 2 red onions, halved, cut into wedges
- 4 beetroot, halved
- 60ml (1/4 cup) olive oil
- 2 tbsp maple syrup
- 1 tbsp orange juice
- 1/4 cup fresh continental parsley, chopped
- 1/4 cup hazelnuts, toasted and roughly chopped
- 1 orange, rind finely grated

METHOD

1 Preheat oven to 190 degrees C.

2 Place the pumpkin on a large baking tray. Place the carrot and onion on a separate baking tray. Whisk the olive oil, maple syrup and orange juice in a small bowl. Season well. Pour the oil mixture evenly over the carrot mixture and pumpkin. Roast the pumpkin for 20 minutes. Add the carrot mixture to the oven and roast with the pumpkin, turning once, for a further 30 minutes or until the vegetables are golden and tender.

3 Meanwhile, make the gremolata by combining the parsley, hazelnuts and orange rind in a bowl and mixing together.

4 Arrange the vegetables on a platter and drizzle over any juices from the trays.

