



Chermoula Roasted vegetables

Servings: 2

Prep Time: 3min

Cook Time: 25min

Ingredients

- 2 packets (120g each) mixed veg
- 2 Tbsp (30ml) olive oil
- Squeeze of lemon juice
- 1 heaped tsp of chermoula paste
- 1 garlic clove, peeled and crushed
- Salt and pepper
- 2 sprigs rosemary, finely chopped
- 2 Tbsp (30ml) toasted sunflower seeds
- Few sprigs flat leaf parsley, roughly chopped

Directions

1. Preheat oven to 190C.
2. Place vegetables into a roasting tray and drizzle with olive oil and a good squeeze of lemon juice.
3. Add in the chermoula paste and crushed garlic and toss to coat vegetables well.
4. Season with salt, pepper and rosemary and roast for 20 - 25 minutes or until cooked through and slightly charred.
5. Remove from oven and transfer to a serving dish. Garnish with toasted sunflower seeds and chopped parsley and serve.