



Vegetarian



Easy



30-45 minutes

Roasted Pesto Root Vegetables

SERVES: 4

PREPARATION TIME: 10 minutes

COOKING TIME: 35-45 minutes

Ingredients

- 3 red onions, peeled and cut into quarters
- 6 parsnips, peeled and halved
- 6 carrots, peeled and halved
- 2 small soft skinned pumpkins cut into wedges
- 6 garlic cloves, unpeeled
- 4 tbsp Filippo Berio Classic Pesto
- 2 tbsp Parmesan cheese, finely grated

Method

1. Pre-heat the oven to 180C (fan assisted)/400F/Gas Mark 6.
2. Put all the vegetables including the onions and garlic into a large roasting tray. Stir in the Filippo Berio Classic Pesto and season with salt and freshly ground black pepper.
3. Place in the oven for 35-45 minutes until cooked and tender.