



Roast vegetables with Cous - Cous

By: Anton Mac Donald
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Ingredients

- 1 Potato
- 1 Red onion
- 4 Baby marrows
- 2 Carrots
- 4 Button mushrooms
- ¼ Butternut
- 1 Tsp BBQ spice
- 2 Tbsp olive oil
- 1 Tsp Balsamic vinegar
- 1/3 Cup Cous – Cous (uncooked)

Method

- Pre heat oven to 200 °c.
- Cook the Cous – Cous following instruction on packet and set aside.
- Cut vegetables into chunks.
- Coat with olive oil and sprinkle with BBQ spice.
- Place vegetables in oven prove dish and roast at 200 °c until soft.
- When done sprinkle with balsamic vinegar.
- Mix / Toss vegetables with Cous – Cous and serve.

Serve hot

Serve 4 portions

