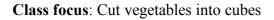




Chinese Style Roasted Vegetables

Season: Autumn Type: Salad Serves: 32 tastings From the garden: Sweet potato & pumpkin





Equipment:	Ingredients:
Large mixing bowl x 1	$\frac{1}{2}$ pumpkin (skin-off, seeded, cubed – 1.5cm)
Wooden spoon x 1	2 sweet potatoes (skin-on, cubed – 1.5cm)
Chopping boards and knives	
Measuring spoons	2 tablespoons soy sauce
Baking tray x 2	¹ / ₂ tablespoon honey
Baking paper	1 teaspoon five spice powder
Serving bowl x 5	¹ / ₂ teaspoon ground ginger
Serving spoon x 5	1 tablespoon rice wine vinegar
	2 tablespoons olive oil
	10 grinds of pepper

What to do:

- 1. Heat oven to 180C.
- 2. Wash all the vegetables.
- 3. Prepare all of the ingredients based on the instructions in the ingredients list.
- 4. Put all the ingredients in a large mixing bowl and toss well.
- 5. Pour into the lined baking trays.
- 6. Bake in the oven for 25 minutes or until the vegetables are tender and golden.
- 7. Serve into 5 serving bowls with a serving spoon in each.

For vegan:

Use maple syrup.