

Pesto **ROASTED** **VEG**



Ingredients

800g diced vegetables suitable for roasting.

Courgettes

Peppers

Onions

Butternut squash

Carrots

Aubergine

Cherry tomatoes

Verstegen Pesto World Grill

Pine Nuts

Method

Cut all vegetables to up to a 1-inch size and just add a splash of oil for roasting.

For slightly firmer vegetables (butternut squash, carrots) these will need an additional 10 minutes to roast (so put these on first).

Then add all your other vegetables and roast at 200 degrees.

It needs slightly higher heat to stop the vegetables from going soggy.

Let your vegetables cool down!

Then add 5% Verstegen pesto World Grill.

Decorate with fresh cherry tomatoes and optional pine nuts.



Verstegen adds that extra something.

