

30 minutes

Serves 6 (as a side)

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Ingredients:

- Glug olive oil
Juice (60ml) and grated peel of 1 lemon
- 2 Tbsp (30ml) honey
- 1 Tbsp (15ml) chipotle spice
- 2 tsp (10ml) cumin seeds
- 1 tsp (5ml) ground coriander
- 4 carrots, cut into chunks
- 4 parsnips, quartered
- 4 beetroots, quartered
- 12 radishes, halved
- Salt and milled pepper
- 1 packet (100g) PnP crimson leaf salad
- Handful pecan nuts, chopped and toasted
- Halloumi croutons (optional, see cook's note)

Yoghurt dressing:

- 2 Tbsp (30ml) olive oil
- 1 clove garlic, minced
- 1 tsp (5ml) sumac
- ½ cup (125ml) PnP double cream plain yoghurt
- Squeeze lemon juice (optional)
- Handful fresh parsley, chopped
- Salt and milled pepper

Method:

1. Combine all dressing ingredients, season and set aside.
2. Preheat oven to 180°C.
3. Combine olive oil, lemon juice and peel, honey and spices in a small bowl.
4. Place vegetables on a baking tray, pour over oil mixture and toss. Season.
5. Roast for 20-25 minutes until tender and vegetables start to caramelise.
6. Cool slightly and top with salad leaves, nuts and halloumi croutons, if you like.
7. Serve with dressing on the side.

COOK'S NOTE

To make halloumi croutons, heat a glug of oil in a pan over medium heat. Cut halloumi into 2cm cubes and fry until golden, about 3-5 minutes. Drain on paper towel before serving.

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