45 minutes
Serves 4
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Ingredients:

- 2 punnets (400g each) baby marrows, halved lengthways
- 2-3 cloves garlic, peeled
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- ½ cup (125ml) grated parmesan + extra for serving
- 2 Tbsp (30ml) chopped fresh basil

Tomato salsa:

- ½ punnet (250g) PnP tomato medley
- 1 red onion, diced
- 1 spring onion, sliced
- 1 Tbsp (15ml) olive oil
- Juice (30ml) and grated peel of 1 lime or ½ lemon
- 1 tsp (5ml) honey
- Salt and milled pepper

Garlic yoghurt:

- 1 cup (250ml) yoghurt
- 1 Tbsp (15ml) chopped basil leaves + extra for serving
- Salt and milled pepper

Method

1. Preheat oven to 180°C.
2. Arrange baby marrows and garlic on a baking tray in a single layer.
3. Drizzle with olive oil and season.

4. Scatter over parmesan and basil.
5. Roast for 15 minutes or until golden.
6. Remove garlic, mash and reserve for yoghurt.
7. Combine salsa ingredients and set aside.
8. Combine yoghurt, basil and reserved garlic. Season.
9. Serve marrows with salsa and garlic yoghurt.
10. Garnish with basil leaves and extra parmesan.

GOOD IDEA

Instead of using yoghurt, combine 1 tub (270g) ricotta, juice (30ml) and grated peel of 1 lime, 2 roasted garlic cloves and season. Serve with baby marrows.

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