

45 minutes

(more than 1 hour including brisket)

Serves 4

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Ingredients:

- Glug canola oil
- 8 small red-skin and orange sweet potatoes, halved
- 1 bag (1kg) carrots, peeled and cut into chunks
- 4 red onions, peeled and quartered
- 3 cloves garlic, sliced
- Salt and milled pepper
- 1 cup (250ml) orange juice
- ½ cup (125ml) brown sugar
- 4 cinnamon sticks
- 2 star anise
- Handful fresh thyme
- 1 cup (250ml) sultanas or dried apricot
- Handful fresh medjool dates, pitted
- 1 Tbsp (15ml) butter

For serving:

- Pulled brisket ([click here for recipe](#)) or roast of choice
- 4-5 radishes, sliced
- 3 spring onions, sliced
- Fresh basil

Method

1. Heat oil in a large pan and fry sweet potato, carrot and onion in batches for 3-4 minutes until golden.

2. Place fried vegetables and garlic in a deep roasting dish and season well.
3. Combine orange juice and brown sugar and pour over vegetables.
4. Add spices, thyme, sultanas or apricots and dates.
5. Cover with foil and roast at 180°C for 20 minutes.
6. Remove foil and roast for 10 minutes or until veg are tender.
7. Spoon vegetables out of dish and set aside.
8. Pour roasting juices into a saucepan and reduce over low heat until slightly sticky, 8-10 minutes.
9. Whisk in butter and season.
10. Arrange vegetables on a platter and drizzle with sauce.
11. Serve as a side with pulled brisket or a roast, garnished with radish, spring onion and basil.

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