

## Roasted Potato and Carrot

**Season:** Autumn

**Type:** Salad

**Serves:** 32 tastings

**From the garden:** Potato & basil



**Class focus:** Cut vegetables into cubes & chopping herb

### Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking tray x 2  
Baking paper  
Serving bowl x 5  
Serving spoon x 5

### Ingredients:

6 potatoes (skin-on, cut into 1.5cm cubes)  
5 carrots (skin-on, cut into 1.5cm cubes)  
¼ cup olive oil  
1 teaspoons Dijon mustard  
4 sprigs basil (leaves only, finely chopped)  
2 cloves garlic (minced)  
1 teaspoon salt  
10 grinds of pepper

### What to do:

1. Heat oven to 180C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all ingredients in a large mixing bowl.
5. Pour into the lined baking trays.
6. Bake in the oven for 20 minutes or until vegetables are cooked.
7. Serve into 5 large serving bowls with a serving spoon in each.