

RECIPE

# MAKE RIKI'S MOROCCAN ROASTED VEGETABLES

*Ras el Hanout*

## WHAT YOU NEED

### MAIN INGREDIENTS

- ❑ 2 small Sweet Potatoes – Cut into wedges
- ❑ 1 Red Capsicum – Cut into large cubes
- ❑ 1 Yellow Capsicum – Cut into large cubes
- ❑ 2 Red Onions – Cut into wedges
- ❑ 1 Zucchini – Cut into large cubes
- ❑ 1 small Eggplant – Pilled & cut into large cubes

### RAS EL HANUT & OLIVE OIL MIX INGREDIENTS

- ❑ ¾ cup Olive Oil
- ❑ 2tbs Ras el Hanut
- ❑ 1tsp Salt

## INSTRUCTIONS

*This recipe can be served up to 4 persons*

- 1** In a large bowl, place all vegetables
- 2** In a small bowl, whisk well Ras el Hanut, olive oil & salt then pour over the vegetables and mix well
- 3** Transfer mixed vegetables into a large & dip oven tray (Place baking paper into the tray)
- 4** Roast vegetables in oven 180c for 30m or until all roasted
- 5** Serve, garnished with Riki's Dukkah & fresh coriander/parsley finely chopped

