



Roasted Sticky Butternut Squash and Broccoli

Difficulty
Easy-Intermediate

Serves
4-6



Ingredients

- 2 tbsp Patak's Pickles
- 4 tbsp olive oil
- 2 cloves garlic, chopped
- ½ tsp black pepper, coarsely crushed
- ½ tsp roasted cumin powder
- 1 tbsp lemon thyme, chopped
- Juice of 1 lime
- 750g (1lb 11oz) butternut squash, washed, deseeded and cut into bite size pieces
- 1 red onion, cut into large chunks
- 1 red pepper, cored and cut into large chunks
- 6 cloves garlic, unpeeled
- 225g (8oz) broccoli florets
- 1 tbsp fresh coriander, chopped
- Pinch of sea salt

Instructions

1. Preheat the oven to 200°C/400°F/Gas Mark 6. In a roasting tray mix together the olive oil, garlic, black pepper, cumin powder, Patak's Pickles, lemon thyme and the juice of half a lime. Place the butternut squash, red pepper, red onions and garlic in the roasting dish and coat well with the marinade. Sprinkle over some sea salt and roast for 25 - 30 minutes.
2. Blanch the broccoli for one minute in a pan of boiling water, then drain.
3. Remove the roasting tray from the oven and add the broccoli, giving it a good stir before returning it to the oven to cook for a further five - ten minutes until all the vegetables are tender and lightly charred.
4. Squeeze over the remaining lime juice and garnish with some fresh coriander.

