



Tandoori Roasted Vegetable Salad

Difficulty
Easy

Cal/serv.
413kcal

Fat/serv.
27.1g

Serves
4



Ingredients

- 2 tbsp Patak's Tandoori Paste
- 1 lb mixed fresh vegetables; choose from aubergine, green and red bell peppers, zucchini, red onion, cheery tomatoes, mushrooms, baby corn
- 2 tsp garlic, minced or pureed
- 2 tsp ginger, minced or pureed
- 6 tsp olive oil or vegetable oil

Instructions

1. Pre-heat oven to 375°F.
2. Wash vegetables, cut them into chunks, and put them into a roasting pan.
3. Mix the Patak's Tandoori Paste together with the minced garlic, ginger and oil. Drizzle the mixture over the vegetables.
4. Roast vegetables for 35-40minutes, uncovered, until cooked, stirring occasionally.
5. Serve warm or cold.

