

Q Recipe card

NAME OF DISH: GOCHUJANG ROASTED ROOT VEG

SERVES: 6

PREP TIME: 20 MINS

COOK TIME: 45 MINS



INGREDIENTS

410093 Vegetable Oil

402548 Gochujang (Korean Chilli Paste)

281088 Sesame Seeds

233115 Light Soy Sauce

LIME Limes, juiced, plus wedges to serve

SNIP Parsnips

CAR Carrots - English

SWE Swede

SPO Spring Onion

DIRECTIONS

Step 1. Heat the oven to 220C/200C fan/gas 7

Step 2. Whisk the oil, gochujang, sesame seeds, soy and lime juice in a large bowl, seasoning lightly. Add the vegetables and toss to coat

Step 3. Tip the vegetables onto a large rimmed baking tray lined with baking paper, arranging them into a single layer

Step 4. Roast for 40-45 mins, rotating the tray once, until tender and golden

Step 5. Serve scattered with spring onions and lime wedges to squeeze over