Crispy roasted root vegetables

Ingredients

- ☐ potato
- ☐ pumpkin
- ☐ 2 tablespoons olive oil
- ☐ 1 bulb garlic, unpeeled, cloves separated

Method

Peel potato and pumpkin wash

Place potatoes and pumpkin in a large saucepan. Cover with cold water. Cover and bring to the boil. Reduce heat to medium. Cook, partially covered, for 5 to 10 minutes or until just tender. Drain.

To microwave potatoes and pumpkin instead of boiling, place potatoes in a shallow, heatproof, microwave-safe dish. Add 1/4 cup water. Cover and microwave on high (100%) for 4 minutes or until tender. Drain. Pat dry with paper towel.

Preheat oven to 220°C. Line a large roasting pan with baking paper. Spread potatoes and pumpkin over pan. Drizzle with oil. Toss to coat. Roast, turning occasionally, for 25 minutes. Add garlic. Cook, turning occasionally, for 20 minutes or until vegetables are tender, golden and crisp. Season with salt and pepper. Serve.