

Roasted Spring Vegetables

Submitted by: Jocelyn Robuck

Executive Officer, Union for Progressive Judaism

Sydney, New South Wales

Note: Down Under, we celebrate the High Holy Days in Spring!

Ingredients

- 2 tablespoons margarine or butter
- 3 tablespoons olive oil
- 1 ½ teaspoons dried basil
- 1 teaspoon dried thyme
- 2 cloves garlic, minced
- 3 bunches of Dutch carrots, scrubbed and trimmed (multi-coloured are especially nice)
- 1 large red onion, peeled, cut into chunks
- 4 baby eggplants, cut into chunks
- 500g yellow squash (Pattypan or Summer)
- 700g thin asparagus, trimmed
- 1 red capsicum, cut into chunks
- Salt and freshly ground black pepper

Directions

Preheat oven to 250° Celsius / 475° Fahrenheit.

In small microwave-safe bowl, melt margarine, then add oil, basil, thyme and garlic.

Remove 2 tablespoons oil mixture and set aside.

Pour remainder of oil mixture into a large baking dish.

Stir in carrots and onion, season with salt and pepper.

Cover with foil and roast for 15 minutes.

Add eggplant, squash, capsicum and asparagus to pan; drizzle with reserved oil mixture.

Roasted uncovered for 15 minutes, or until vegetables are lightly browned.