

# ROAST VEGETABLES WITH AUSBARREL

Roast veggies are such a delight on any occasion including on Christmas Day and other holidays when people love to eat together.

The sweetness is delicious and partners so very well with a drizzle of your favourite AUSBARREL variety. We love AUSBARREL Original, White and Premium Reserve with roast veggies.

## Ingredients:

Roasting veggies, peeled (if you wish) and chopped to your preferred size

Olive Oil

Freshly ground salt & pepper

AUSBARREL (we love AUSBARREL Original, Premium Reserve, White - any variety is delicious).

## Method:

Place veggies in a baking dish and drizzle with some good quality olive oil and some freshly ground salt and pepper and a drizzle of your favourite AUSBARREL variety.

Bake in the oven at 160 degrees for 20-30 minutes.

Place on a serving tray and drizzle over some of your favourite AUSBARREL.

Serve, and enjoy!

You can use this method with many other types of veggies including broccoli, cauliflower, brusselsprouts, fennel, onion - the list is endless! Try it with your favourite veggies and let us know what you think.

