

RECIPES. BEING PART OF YOUR PERFECT DISH.

Honey-Roasted
Rosanna Pink Onions
with Sweet Potato...

Serves 8

This vibrant side dish goes wonderfully with a summer BBQ or left over cold cuts of meat.

Ingredients...

750g sweet potatoes, peeled and cut into 4-5cm cubes
2 Rosanna pink onions, peeled and cut into thick wedges
5 tbsp olive oil
1 tsp ground ginger
1 tsp ground cumin
2 tsp dried chilli flakes
½ orange, juiced
1 tbsp honey
a handful of coriander leaves, roughly chopped
black olives, to serve

Method...

1. Heat the oven to 190°C/fan 170°C/gas 5. Put the sweet potatoes and onions in a single layer in a roasting tin. Whisk together the olive oil, ginger, cumin, chilli flakes, orange juice and honey. Pour this mixture over the vegetables and toss to coat well. Season with salt and roast for 15-20 minutes or until tender.
2. Sprinkle with the coriander before serving and scatter with a few black olives, if using.