

Roasted Vegetables



L 23:17




This recipe is available for:

- Convotherm maxx




Accessories:

2/3 GN, Grill grate with bar pattern, non-stick coating, 3012004

P R O F I L E

-  Ambient
-  1 Full Tray
-  From Raw

Stage 1
220 °C

-  Convection
-  00:08 | -
-  3

R E C I P E

Ingredients

- | | | |
|---|------|-------------------|
| 1 | each | Courgettes |
| 1 | pcs | Asparagus Bunch |
| 1 | each | Red Pepper |
| 1 | each | Yellow Pepper |
| 2 | each | Red Onion (Small) |
| 1 | tsp | Salt |
| 1 | tsp | Pepper |

1. Food Preparation

Wash & dry all vegetables, peel the onion and slice into ½ inch circles, slice courgettes at an angle also ½ inch thick, deseed the peppers and slice into large pieces, cut any white stem off the base of the asparagus and discard.

2. Cooking Instruction

Lightly oil & season all the vegetables, and place on to a cold griddle tray.

3. Food Serving Instruction

Serve as a side dish or as a base for any Fish or Meat also can be combined in pasta dishes with a sauce or pesto.