

Whole Roasted Cauliflower, Potatoes & Carrots

Ingredients



- 750g potatoes
- 6 small carrots
- 1 tbsp paprika
 - 1 tbsp oil
- 2 garlic cloves, minced
- 1 medium cauliflower

Method

- 1.** Preheat the oven to 180°C or Gas 4.
- 2.** Parboil the whole potatoes and whole carrots in a pan of boiling water until just tender, about 5 minutes. Drain.
- 3.** Mix the paprika, oil and garlic in a small bowl.
- 4.** Put the whole cauliflower in a roasting tin and brush over the marinade. Saving some for the veg.
- 5.** Place the carrots and potatoes around the cauliflower and brush with the remaining marinade.
- 6.** Cover with foil and cook for 20–25 minutes, then remove the foil, baste with the juices and cook for 5 minutes more.