



GARLICKY POTATO, RADISH AND CHICKPEA TRAY BAKE

Season: autumn, winter, spring
From the garden: potatoes, radish, fresh herbs, garlic
Type: lunch, dinner
Difficulty: easy
Country of origin:
Serves: 6 serves or 35 tastes
Source: www.theveganlarder.com

Equipment

- *colander
- *chopping board
- *knife
- *can opener
- *roasting tray
- *measuring spoons
- *bowls

Ingredients

- *600g potatoes
- *bunch of radishes
- *1 ½ can chickpeas
- *1 head of garlic
- *1 tsp dried oregano
- *1 tsp dried thyme
- *1 fresh chilli or ½ tsp chilli powder
- *1 tsp salt
- *2 tbsp olive oil
- *handful of fresh herbs (we are using parsley)

Method

1. preheat oven to 230 degrees
2. wash potatoes and put in a colander to drain
3. cut the bigger ones into 2cm by 2cm big cubes or leave whole if they are very small
4. open the cans of chickpeas, drain and wash
5. top and tail the radishes, cut them in half or quarters if big
6. break the garlic head apart and peel the cloves. ok to leave some peel on them
7. split the chilli (if using fresh) in half, scrape out seeds and cut in small pieces. wash hands afterwards.
8. put potatoes, chickpeas, radishes, salt, thyme, oregano, garlic, chilli and oil in the baking tray and mix well.
9. put in the oven and roast for 20 minutes. after 20 minutes give it a stir and return for another 10 minutes if necessary
10. mix in the herbs after you have removed the tray bake from the oven

Notes: *if pressed for time, the potatoes could be pre cooked in the microwave to reduce roasting time.*

Skills: *cutting, measuring*