

# Roasted Courgette & Squash

Make as much as you like!



## Ingredients

- Courgette
- Butternut Squash
- Olive Oil
- Sea Salt (I always use Maldon Sea Salt)
- Black Pepper
- Fresh Thyme
- A couple of handfuls of finely grated Parmesan Cheese
- 4 cloves of garlic, peeled and roughly chopped

## Method

Pre-heat the oven to 180C.

Prepare the vegetables. Peel the butternut squash and then cut the vegetables into little cubes so that when they are cooked they are bite size. I cut them into small pieces as children can find huge great pieces of vegetables on their plates a little intimidating. Its also great chopping practice for children if they are making this with you!

Put all the vegetable pieces into a large roasting tin. Make sure they all have space and are not on top of each other. We want them to cook with lovely crisp edges and they will go soggy if they are in a heap or too crowded.

Add a good few glugs of olive oil. Grind some salt and pepper over the top, spread the garlic around and cover generously with sprigs of thyme. Take some of the thyme leaves off so they can mix in with the vegetables but leave some whole sprigs in too as they add good flavour.

Grate the Parmesan cheese over the vegetables and give it all a good mix around. Put it in the oven for at least 40 minutes until you can see the lovely crunchy edges of the veggies. The little pieces tend to shrink slightly as they cook which makes them look very appealing on the plate.

These are a great side dish for a BBQ, delicious stirred through Cous Cous or rice or to top a jacket potato.

**TWO  
TEASPOONS**  
COOKERY

