



## Laksa Vegetables

Made with Life's Good Laksa Paste

Take an assortment of roastable vegetables such as potato, pumpkin, sweet potato, onion, garlic, zucchini, & carrots and chop into approx. 3 cups of medium sized chunks (chop smaller if making roast vegetable salad)

In a large bowl drizzle vegetables with light coating of olive oil and add 3 tablespoons of Life's Good Laksa Paste. Toss thoroughly until all vegetables have an even coating of paste.

Place on a baking tray and roast in the oven until they are golden brown and crispy. These vegetables are sensational as a meal accompaniment and also amazing as a cold salad the following day tossed with fresh rocket and toasted pinenuts and an extra drizzle of quality olive oil. Take it one step further if desired by mixing through couscous.

Seriously good!!

