



Roasted Vegetables with Satay Sauce

Serves 4

INGREDIENTS

4 carrots cut into large chunks
7 shallots whole
30g baby sweet corn
30g sugar snaps
20g **Karimix Peanut Satay Relish**
Knob of butter

METHOD

1. Blanche corn, sugar snap and carrots in boiling water for 10 minutes.
2. Drain and add shallots.
3. Toss butter in pan to melt.
4. Add **Karimix Peanut Satay Relish** and mix well into vegetable.
5. Finish it off baked in oven for 20 minutes.
6. Add crispy vermicelli to garnish with some roasted crushed peanuts.