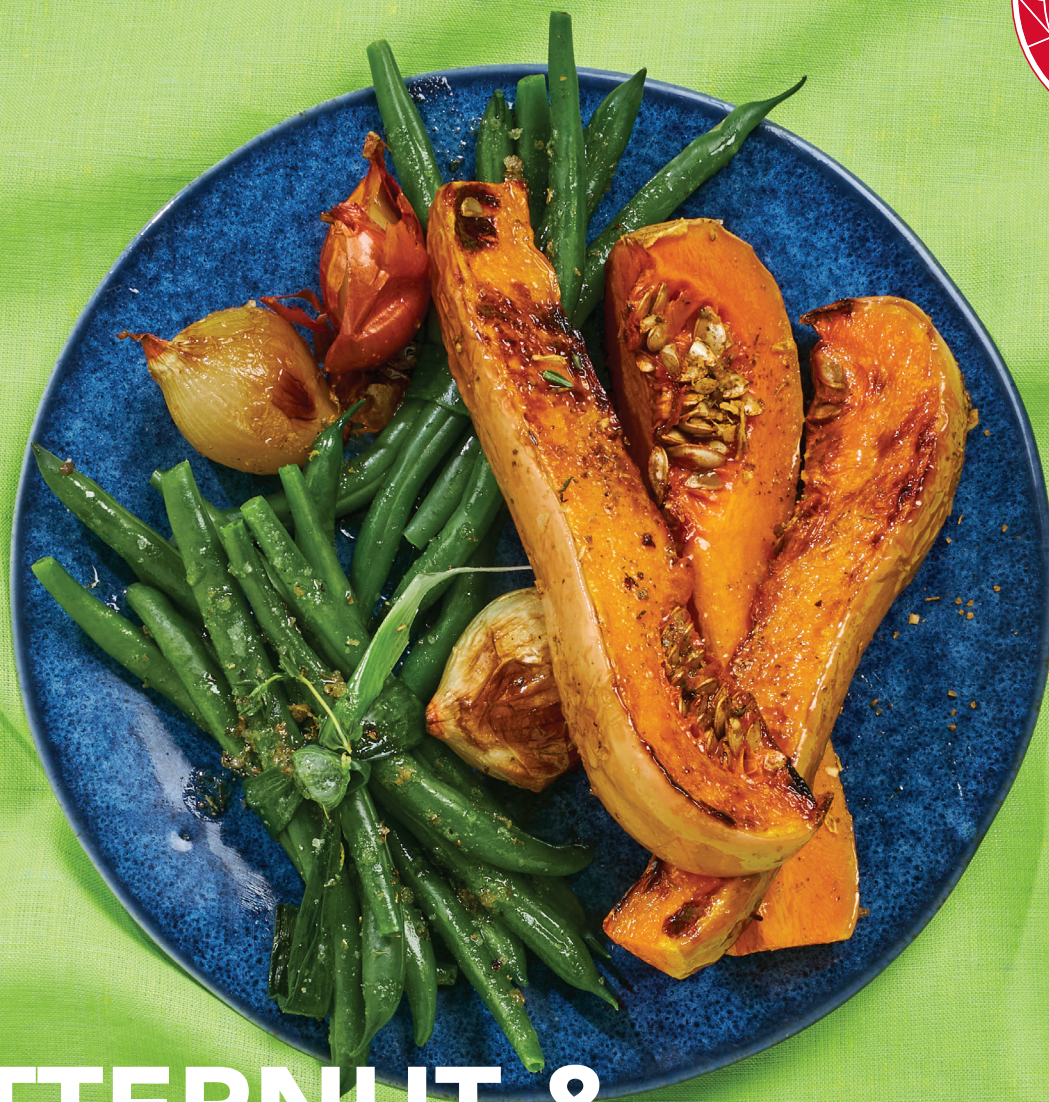




BUTTERNUT & GREEN BEANS

Serves 8 - 10

INGREDIENTS:

Roasted Butternut

45 ml (3 Tbsp)

50 g (3½ Tbsp)

1.8 kg (2 medium)

Oil

Veggie Seasoning
(04650010)

Butternuts, peeled and cut

Green Beans

10 g (1 Tbsp)

50 g

380 g (± 64)

Lemon & Herb Sprinkle
(04185010)

Butter, melted

Green beans, whole

METHOD:

- 1 For the Roasted Butternut: Preheat the oven to 180 °C.
- 2 Mix together the oil, Veggie Seasoning and butternut in a bowl.
- 3 Place the butternut in an oven dish. Roast for 20-30 minutes or until golden-brown and cooked.
- 4 For the Green Beans: Mix the Lemon & Herb Sprinkle into the melted butter.
- 5 Heat a pan over medium heat and add half the butter. Add the green beans and sauté until bright green and cooked, but still crisp.
- 6 Place the green beans on one half of a serving dish and drizzle with remaining butter mixture. Add the butternut and serve warm.