

## Rhonda Niren's Warm Roast Veggie Salad with Lemony Lentils

### Ingredients

- 4 kipfler potatoes, halved lengthwise
- 2 red onions, quartered
- 8 baby carrots, peeled
- 500g cauliflower, cut into florets
- 4 garlic cloves, unpeeled
- 8 sprigs of thyme
- 4 tablespoons olive oil
- 400g canned lentils, drained
- 2 tablespoons lemon juice
- 1 tablespoon honey
- 1 teaspoon ground cumin
- Sea salt and pepper
- 100g baby spinach leaves
- Half a lemon, finely sliced
- Crumbled soft feta or goats cheese

### Instructions

1. Heat oven to 200c.
2. Toss potatoes, onions, carrots, cauliflower, garlic cloves and half the thyme in two tablespoons of olive oil and arrange in a roasting pan.
3. Bake for 35-40 minutes until tender.
4. Heat lentils in a pan with half a cup of water until boiling, then drain and toss in remaining olive oil, lemon juice, honey and cumin, and seas with sea salt and pepper.
5. Arrange lentils, potatoes on plate, scatter with spinach leaves and top with baby carrots, onions and cauliflower and lastly feta/goats cheese.
6. Can squeeze lemon juice over all if you wish.