



# Roast Vegetables with a Tahini Sauce and Pesto

20'  
Hands on

2'  
Hands off

40'  
Cook Time



## Method

- Preheat oven to 180\* C (350\* F) Fan.
- Quarter the carrots lengthwise.
- Chop the celery root and finocchio into ½ cm slices.
- Dice the potatoes and sweet potatoes into 2 cm cubes.
- Transfer all of the vegetables to a bowl.
- Add the olive oil, honey, salt and pepper.
- Mix with a wooden spoon and transfer to a [baking pan](#).
- Roast for 30-40 minutes, until the vegetables soften.

### For the tahini sauce

- In a bowl, add the tahini, water, lemon juice, salt and pepper.
- Mix with a spoon until completely combined.
- Place roasted vegetables on a serving platter, drizzle with the tahini sauce and pesto sauce.
- Toss and serve with finely chopped parsley.

## Ingredients

- 400 g carrots, peeled
- 500 g celery root, peeled
- 1 fennel bulb
- 400 g potatoes, peeled
- 400 g sweet potatoes, peeled
- 700 g pumpkin, peeled and deseeded
- 80 g olive oil
- 1 tablespoon(s) honey
- salt
- pepper

### For the tahini sauce

- 100 g tahini
- 60 g water
- lemon juice, of 1 lemon
- salt
- pepper

### To serve

- 100 g [pesto alla Genovese](#)
- 2 tablespoon(s) parsley, finely chopped

## Διατροφικός πίνακας

### Nutrition information per portion

371 Calories (kcal)	23.8 Total Fat (g)	4.2 Saturated Fat (g)	27.8 Total Carbs (g)
19%	34%	21%	11%
11.1 Sugars (g)	8.0 Protein (g)	6.5 Fibre (g)	0.46 Sodium (g)
12%	16%	26%	8%