

Roasted Corn and Potato

Season: Autumn

Type: Salad

Serves: 32 tastings

From the garden: Corn, onion, oregano & garlic

Class focus: Cut potatoes into 1.5cm cubes, mince onion & garlic



Equipment:	Ingredients:
Small mixing bowl x 1 Medium mixing bowl x 1 Large mixing bowl x 1 Wooden spoon x 1 Kitchen scale Chopping boards and knives Measuring cups Measuring spoons Deep baking tray x 2 Baking paper Serving bowl x 5 Serving spoon x 5	4 potatoes (skin-on, cut into 1.5cm cubes) 1 onion (minced) 32 pieces of corn on the cob <i>Seasoning:</i> 100g butter (melted using microwave) 1 teaspoons Dijon mustard 2 sprigs oregano (leaves only, finely chopped) 2 cloves garlic (minced) 1 teaspoon salt 10 grinds of pepper

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine all ingredients for seasoning in a small mixing bowl. Set aside.
4. Put potatoes and onion in a medium mixing bowl, add 3 tablespoons of the seasoning and toss well.
5. Put corn in a large mixing bowl, pour the rest of the seasoning over and toss well.
6. Pour the two types of vegetables onto two separate lined baking trays.
7. Bake in the oven for 20 minutes or until potatoes are slightly brown and corn is cooked.
8. Serve a mixture of both vegetables into 5 serving bowls with a serving spoon in each.