



# CHAR GRILLED VEGETABLE SALAD W/ SALSA VERDE and BASIL INFUSED OIL

## INGREDIENTS

- 1 Sweet Potato
- 1 Capsicum (colour of your choice)
- 2 Zucchini's
- 2 Onions
- 4 Carrots
- 1 cup Mint
- 1 cup Parsley
- 2 Anchovy Fillets
- 2 Tbsps Capers
- 1 - 2 Tbsp SATHYA Garlic Infused Olive Oil
- 1/3 cup SATHYA Basil Infused Olive Oil
- 1 Squeeze Lemon Juice



## METHOD

Cut the Onions and Carrots into quarters and coat with SATHYA Garlic infused oil and bake in oven until golden and soft. Slice remaining vegetables or your choice of Vegetables and brush with Garlic Oil. Chargrill on BBQ or on griddle pan until nicely charred and set aside on a platter.

To make Salsa Verde - 1 Cup each of Mint & Parsley, Add Anchovies and Capers and blitz in food processor or blender w/ 1/3 cup SATHYA Basil Oil. Freshen with a squeeze of Lemon juice and serve on the side or over the top of the char grilled vegetables.

You can also add this to some cooked pasta for a refreshing pasta salad or with grilled Haloumi or Camembert.

You can choose any vegetables you like, the above is just a sample to give you some ideas.