Butter Chicken Sides

Cumin-roasted vegetables with a lemon finish

Prep 20 min | Cook 25 min | Serves 4

Ingredients

- 4 cups (360 g) broccoli florets
- 2 carrots (200 g), thinly sliced
- 1 red bell pepper (150 g), sliced
- 1 tbsp (15 ml) olive oil
- 1/2 tsp ground cumin
- 1/4 tsp salt
- 1 tbsp (15 ml) lemon juice



Method

1. Heat the oven to 425°F (220°C). Line a large baking tray.

2. Toss broccoli, carrots and red bell pepper with olive oil, cumin and salt. Spread in one layer on the tray.

3. Roast for 20-25 minutes, until the vegetables are tender and lightly browned at the edges.

4. Remove from the oven and drizzle with lemon juice. Toss gently.

5. Serve warm alongside butter chicken.

Storage and serving

Refrigerate leftovers in a covered container within 2 hours and use within 3-4 days. Reheat until steaming hot.