# Roast Beets and Carrots with Lentils, Ash Brie and Pepperberry and Cherry Flavour Pearls

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I adore a warm salad. This recipe for **Roast Beets and Carrots with Lentils, Ash Brie and Pepperberry & Cherry Flavour Pearls** is one I like to make regularly. Just pop the vegies in the oven for 20 minutes while you get the rest of the ingredients

sorted.

The creamy Ash Brie and bursting **Pepperberry & Cherry Flavour Pearls** take it to another delicious level!

# What you'll need – serves 4 as a side dish

- Bunch Baby Carrots – 1 or 2 depending on the size
- 2 Medium Beetroot or a bunch of baby ones
- Thyme
- Garlic cloves
- Olive Oil
- Lentils – 1 tin, drained or cook 120g dry Lentils until tender
- Tomato – 1 diced
- Shallot – 1 diced
- Parsley
- Beetroot leaves or lettuce mix
- Ash Brie – cut into small wedges
- Balsamic Vinegar
- Pepperberry & Cherry Flavour Pearls

## To do

Set your oven to 180c. Give the Carrots and Beetroot a good wash. I didn't peel my Carrots as the skin was quite nice, I just gave them a bit of a scrape with the back of my small paring knife to remove any hairy bits. Trim the greens from them too. Tidy up the Beetroot (keep any nice little leaves if there are any) and cut into wedges of a similar thickness to your Carrots (they will cook evenly then).

Toss them in some Olive Oil with a few Garlic cloves (leave

the skin on them to roast so they don't burn), Thyme sprigs and season well. Roast until they are cooked though and have a bit of colour. Perhaps 20 minutes? Just keep an eye on them.

## Next

I of course left my shopping to the last minute and couldn't find French Puy Lentils! I bought a tin of Lentils instead. They are awesome! Just drain them and give a bit of a rinse. Put the Lentils into a bowl with the diced Tomato, Shallot and some chopped Parsley. Season this well and add a small dash of Balsamic Vinegar (1 teaspoon) and Olive Oil (1 tablespoon).

## To serve

Simply put the dressed Lentils onto a platter (Mine were room temp but warm them in the microwave if you like), add some leaves and top with the warm roast vegetables. Lastly add the wedges of Ash Brie and some **Pepperberry & Cherry Flavour Pearls**.

Until next time

From the Peninsula Larder Team

> ***"One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating."***
>
> ***— Luciano Pavarotti***

**If you'd prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.