



Roasted Summer Vegetables & Quinoa Salad

 Prep time: 15 minutes

 Cook time: 20 minutes

 Serves: 4-6



Ingredients

2 courgettes

1 red capsicum

1 red onion

1 eggplant

½ cup quinoa

250ml bottle **Eta Lite & Free French Dressing**

Basil leaves

Method

1. Preheat oven to 200°C. Thickly slice courgettes. De-seed and cut the capsicum into 1cm pieces, cut the onion into wedges. Cut eggplant into 1cm pieces. Place in a roasting tray and toss through 2 Tbsp of olive oil. Roast for 20 minutes or until vegetables are tender.

2. While vegetables are roasting cook the quinoa. Add to a pot of lightly salted boiling water and cook for 8-9 minutes. Drain and rinse through cold water. Drain thoroughly. Put into a large bowl.

3. Toss ¼-½ cup **Eta Lite & Free French Dressing** through the roasted vegetables while they are still warm. Cool. Add to cooked quinoa and carefully mix through adding a little more dressing if wished. Transfer to a serving platter. Garnish with fresh basil leaves.