



Roasted vegetables with balsamic vinegar and feta cheese



Categoria
Saladas



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Low





Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

 1dl Gallo Classic Olive Oil

 0,5dl Gallo Modena Balsamic

- 100g Feta cheese
- 50g Aubergines
- 100g Sweet potatoes
- 50g Red onions
- 50g Green (bell) peppers
- 50g Red (bell) peppers
- Salt to taste
- Rosemary to taste

Modo de preparação

1

Preheat the oven to 200°C.

2

Dice the vegetables.

3

Peel the sweet potatoes and cut into thick slices.

4

Season with olive oil, salt, rosemary and vinegar.

5

Bake for 20 minutes.

6

Before serving, shred the cheese over the vegetables and sprinkle with a little more Gallo Balsamic Vinegar.

Produtos utilizados



Olive Oil
Olive Oil



Modena Balsamic
Premium Vinegar



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