

Name of Food	Ingredients	Method
Turkey patty & roasted root salad with Parmesan dressing	<ul style="list-style-type: none"> • 3 large carrots, cut into chunky batons • 1 large potato, cut into chunky batons • ½ celeriac, cut into chunky batons • 4 tbsp olive oil, plus extra for brushing • 2 tbsp finely grated parmesan • 2 tsp white wine vinegar • 1 tsp Dijon mustard • 1 tbsp natural yogurt <p>For the turkey patties</p> <ul style="list-style-type: none"> • 400g turkey mince • 2 tbsp chopped basil leaf • 1 tsp fennel seed, crushed • 110g bag watercress, spinach and rocket salad, to serve 	<ol style="list-style-type: none"> 1. Heat oven to 220C/200C fan/gas 7. Put the carrots, potato and celeriac in a roasting dish. Pour over half the olive oil and some seasoning, then cook for 45-50 mins, turning occasionally, until tender and golden. 2. Meanwhile, make the patties. Put the mince, basil and fennel seeds in a bowl, add some seasoning and shape into little patties. Heat a griddle pan to hot, brush the patties with oil and cook for 5-6 mins on each side, or until cooked through. 1. To make the dressing, mix the remaining oil, Parmesan, vinegar, mustard and yogurt with some seasoning. Lay the roasted veg and patties over the salad, then drizzle over the dressing and serve.