








Beckett's Farm

STARTERS

Roasted tomatoes with asparagus and olives



Method

-  300 gm cherry tomatoes
-  6 tbsps rapeseed oil
-  4 garlic cloves peeled and halved
-  8-10 asparagus spears
-  8 black olives stoned and chopped
-  Juice of one lime
-  Salt and pepper

1. Preheat the oven to fan 180C/200C/gas 6. Spread the tomatoes out on a large baking tray and prick each one with a fork. Sprinkle with rapeseed oil, salt and pepper and scatter with the garlic. Roast in the oven for 15 minutes

2. Lay asparagus flat in a large frying pan over a medium heat. Splash with 3 tbsp rapeseed oil, sprinkle with salt and pepper. Roll the spears until they're hot and evenly coated with oil.

3. Remove tomatoes from oven and pour off the excess juice. Push tomatoes to one side of tray and lay asparagus next to them. Return to oven and roast for 15 minutes. Sprinkle with the olives before serving warm or at room temperature. Vegetables can be cooked up to two hours before serving and kept at room temperature

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

