**Roasted Root Vegetables**

On your bench is a selection of root vegetables and some pumpkin. You will need to wash and peel all of your vegetables. Using your very best knife skills you will cut all pieces into cubes or rounds that are roughly the same size. This is important otherwise the vegetables will not cook evenly in the oven. The pieces should be approximately 2cm x 2cm. The pumpkin can be a little bigger (around 3cm) as it cooks more quickly and shrinks due to the amount of water in its flesh.

Next, place prepared vegetables in a single layer on baking trays. Spray or brush with olive oil. Season with salt and pepper. Then cut an onion into thick slices and sprinkle around trays. Chop some rosemary up finely and sprinkle over trays. Remove some thyme leaves from their stems and sprinkle over too. Roughly smash 6 garlic cloves, skin on and spread them on the trays too.

Place into the oven which has been preheated at 200 degrees.

Bake until golden. Around 30 minutes.