

Root veg toad-in-the-hole



Ingredients

- 3 tbsp vegetable oil
- 3 long, thin carrots, scrubbed and halved lengthways
- 1 red onion, cut into thin wedges
- 200g butternut squash, peeled and sliced into 1cm-thick half-moons
- 3 garlic cloves, bashed
- 100g plain flour
- 4 large eggs
- 125ml milk
- 2 rosemary sprigs, finely chopped
- 100g Tenderstem broccoli
- 1 tsp balsamic vinegar

For the gravy

- 1 tbsp vegetable oil
- 2 red onions, finely sliced
- 2 garlic cloves, crushed
- 2 tbsp plain flour
- 1 vegetable stock cube, made up to 650ml
- 1 tbsp balsamic vinegar

Method

- For the gravy, heat the oil in a saucepan over a low-medium heat and fry the onions, uncovered, with a pinch of salt for 20 mins, stirring regularly, until caramelised.
- Meanwhile, preheat the oven to gas 7, 220°C, fan 200°C. Put the oil in a large ovenproof frying pan, shallow casserole dish or baking tray. Add the carrot, onion, squash, and garlic. Season; toss well. Roast for 15 mins.
- Whisk the flour and eggs in a bowl with a pinch of salt until a smooth, thick paste forms. Gradually add the milk, whisking to make a thin batter with a similar consistency to single cream. Stir in the rosemary.
- For the gravy, add the garlic to the onions and cook for 1 min, then sprinkle over the flour and mix well. Stir in the stock, season and add the vinegar. Simmer, uncovered, over a low heat for about 20 mins.
- Remove the pan from the oven, add the broccoli and pour the batter around the veg. Roast for 25 mins until golden, well risen and puffed. Brush any exposed veg with the vinegar. Serve with the gravy and some potatoes, if you like.



Recipe from [tesco.com](https://www.tesco.com) brought to you by