

# Roast Potatoes, Carrots & Onions

Roast pork on a bed of carrots and potatoes

\* Ingredients :

- ° Roast pork 750 g
- ° Carrots 500 g
- ° Potato 1 kilo
- ° broth 1
- ° gold kub 1
- ° 50 cl water
- ° Salt and Pepper

A very simple recipe without adding fat.

Preheat oven 220 degrees

In an ovenproof dish with a lid (or an ovenproof casserole dish), place the roast.

Peel the potatoes and cut them into thin slices.

Do the same with carrots.

Wash the vegetables and arrange around the roast.

In a bowl, put 2 tablespoons of veal broth and fill the bowl with hot water.

Blend well & pour over grill meat also vegetables.

Crumbled defatted veal broth and a cup of gold.

Salt and Pepper.

Close the cover.

Bake for 55 minutes.

Serve straight out of the oven.

good Appetite !