Seasonal Spring Vegetables with Greek Yoghurt, Hot Honey and Ricotta

EASY • 30 MINS

Roasted to perfection and glazed with Capilano Hot Chilli Honey, spring's best produce shines over a cloud of whipped ricotta and yoghurt. A balance of freshness, texture, and warmth that transforms simple ingredients into something truly special for your next get-together.



SKILL LEVEL	PREP TIME	SERVINGS
Easy	30 mins	4

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Ingredients

- 2 zucchinis, thinly sliced vertically
- 1 bunch mixed carrots, washed and trimmed
- ½ cup radish, halved
- ¼ cup Greek yoghurt
- 250g ricotta
- 1 lemon, juice and zest
- 1 tsp garlic, crushed
- 1 tbsp Capilano Hot Chilli Honey
- 1 tbsp extra virgin olive oil
- Salt

Method

1. Preheat oven to 180°C and line a baking tray with baking paper.

2. Toss the vegetables with olive oil, Capilano Hot Chilli Honey, and a pinch of salt. Spread evenly on the prepared tray and bake for 20 minutes, or until tender.

3. Meanwhile, in a medium bowl, combine the yoghurt, ricotta, lemon juice, lemon zest, garlic, and a pinch of salt. Spoon the mixture onto a large serving plate and set aside.

4. Once the vegetables are cooked, arrange them over the ricotta mixture. Drizzle with extra Hot Chilli Honey and serve warm.

Used in this recipe



Capilano Hot Chilli Honey

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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