Minty roast veg & houmous salad

Serves 4

* 4 parsnips, peeled and cut into wedges
* 4 carrots, cut into wedges
* 2 tsp cumin seeds
* 400g can chickpeas, drained
* 2 tbsp vegetable oil
* 500g pack cooked beetroot(not in vinegar), drained and cut into wedges
* 2 tbsp clear honey
* 200g pot houmous
* 2 tbsp white wine vinegar
* small bunch mint, leaves picked
* 200g block Greek-style salad cheese or feta
1. Heat oven to 200C/180C fan/gas 6.
2. Toss the parsnips, carrots, cumin seeds and chickpeas with the oil and some seasoning in a large roasting tin. Cook for 30 mins, tossing halfway through cooking.
3. Add the beetroot to the tin and drizzle over the honey, then return to the oven for 10 mins. Spread the houmous thinly over a large platter, or divide between 4 dinner plates.
4. When the veg is ready, drizzle with the vinegar and toss together in the tin.
5. Tip the roasted vegetables on top of the houmous, scatter over the mint and cheese, drizzle with any juices from the tin and serve.