

# Autumn Chestnuts & Vegetables

(Serves 4-5)

250 g green beans  
1 bunch baby carrots  
1 cob corn, cut into 2 cm disks  
100 g sugar snap or snow peas  
300 g peeled chestnuts  
1 tablespoon olive oil  
1 tablespoon butter  
1 clove garlic, crushed or finely chopped chilli to taste  
Salt and freshly ground black pepper

Prepare vegetables and steam or boil until just tender. Drain and keep warm. Meanwhile heat the oil and butter with garlic or chilli in a large pan and add the chestnuts. Cook gently until chestnuts are tender and season with salt and pepper. Serve vegetables and chestnuts in a heated dish.

