Roasted Radishes with Jersey Potatoes, Chickpeas and Herbs

400g of radishes, halved
400g of new potatoes, halved
4 tablespoons of olive oil
1 lemon, zested and juiced
1 tablespoon of runny honey
1 tin of chickpeas, drained
200g of feta, crumbled
1 teaspoon wholegrain mustard
½ bunch of parsley, roughly chopped
½ bunch of mint, roughly chopped

Preheat the oven to 220C. Tumble the radishes, potatoes and feta onto a roasting tray with a tablespoon of the olive oil, half the lemon juice, the honey and a sprinkling of salt. In a separate roasting tray, mix the chickpeas with a generous pinch of salt, another tablespoon of olive oil and the zest of the lemon. Place the tray with the radishes and potatoes in the oven for 30 minutes, giving it a shake once or twice during the roasting time. With 15 minutes to go, add the tray with the chickpeas to the oven. These will be ready when the chickpeas are crispy and beginning to blister in places, and the radishes and potatoes are soft and brown at the edges.

Meanwhile, make the dressing by whisking the remaining 2 tablespoons of olive oil with the remaining lemon juice and the mustard. Season well with salt and pepper, taste. Once the chickpeas and radishes have finished cooking, remove from the oven and mix everything in rough layers on a large platter with the herbs, then drizzle the dressing over the top.