

ROAST PUMPKIN SALAD



1.5K Pumpkin, peeled and cubed

500g Cherry Tomatoes, halved

Olive oil

700g Green beans trimmed and halved

150/200g Baby spinach leaves

350g Fetta cheese.

Dressing

4 TB Olive oil extra

1 TB Shredded lemon zest

2 cloves Garlic, sliced

2TB Oregano leaves

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- Preheat oven to 200c
 - Place the pumpkin in a baking dish.
 - Place the tomatoes, cut side up in a separate lined baking dish
 - Sprinkle pumpkin and tomato with oil
 - Bake for 30 min, then remove tomatoes
 - Bake d the pumpkin for a further 10-15 minutes or until golden
 - Set aside to cool.
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- Blanch the beans in boiling water for 3 mins.
 - Drain, cool under cold water and drain again.
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- To serve place the spinach leaves on a platter and top with the pumpkin, tomatoes, beans and fetta.
 - Heat the extra oil, lemon zest, garlic and oregano in a small saucepan until fragrant and pour over the salad.

