

Roast Pumpkin Salad with Honey and Feta

Ingredients

PUMPKIN:

600 g pumpkin (after peeling), cut into 3cm

1 ½ tbsp olive oil

Salt and pepper

DRESSING:

50 ml extra virgin olive oil

2 tbsp balsamic vinegar

1 tbsp honey

Salt and pepper

SALAD:

¼ cup pine nuts

150 g baby spinach leaves (4 handfuls)

60 g feta crumbled

Method

Preheat oven to 220C or 200C fan.

Toss pumpkin with olive oil, salt and pepper.

Spread on baking tray, bake for 20 minutes.

Remove from oven, flip, then bake for a further 7 - 10 minutes until golden but not mushy.

Loosen pumpkin with egg flip (it can adhere as it cools), then if serving salad at room temperature, leave to cool.

Shake Dressing in a jar.

Taste and adjust to taste.

Toast pine nuts in a dry skillet over medium heat until light golden and it smells nutty.

Remove pine nuts from skillet as soon as it's ready.

Place Spinach in a bowl. Drizzle with a bit of dressing then toss.

Add pumpkin, just a bit of feta and pine nuts, then Gently toss just to disperse the feta. (If you toss vigorously, the feta can make it look messy).

Transfer to serving plate. Sprinkle over remaining feta and pine nuts. Just before serving, drizzle with remaining dressing (dressing doesn't stay on baby spinach well, so worth drizzling at end). Serve!