Pumpkin salad

Ingredients

2 tablespoons olive oil
2 tablespoons balsamic vinegar
3 teaspoons brown sugar
Salt & ground black pepper, to taste
Pumpkin, peeled, deseeded, quartered lengthways, cut into large dice
1 bunch rocket, spinach or salad leaves, washed, dried

Method

1. Step 1

   Preheat oven to 240°C.

2. Step 2

   Whisk the oil, vinegar, sugar, salt and pepper together in a large bowl. Add the pumpkin and toss to coat. Transfer the pumpkin mixture to a large shallow baking tray.

3. Step 3

   Roast in preheated oven for 20-25 minutes or until the pumpkin is tender and starts to brown around the edges. Remove from oven and set aside for 5 minutes to cool slightly.

4. Step 4

   Arrange the pumpkin and rocket, spinach or salad leaves on serving plates, drizzle with any pan juices and serve