

Warm Pumpkin Salad

1kg butternut pumpkin, deseeded + cut into medium even-ish chunks.

2 red onion cut into moon shaped wedges

2 tbsp olive oil, plus a little to drizzle over when serving

2 tbsp za'atar

2 tbsp goats cheese - I use Meredith Dairy marinated goats cheese at room temperature

pinch of sea salt

1 tbsp of toasted pine nuts

A couple of handfuls of flat leaf parsley- to serve

Preheat the oven to 220c fan

Place a pinch of sea salt, olive oil + za'atar in a bowl + mix. Throw in the onion + pumpkin + toss around until everything is coated nicely - Place onto baking paper lined baking tray + cook for about 25 minutes until golden brown.

Assemble onto a warmed serving dish - scatter with the pine nuts, dollop the goats cheese around, top with the parsley + a drizzle of great olive oil + serve.

Serves 6 as a side

