

# Roast Pumpkin and Spinach Salad

## Ingredients:

$\frac{1}{2}$  Pumpkin (chopped into 2 cm cubes)

1 bunch/bag Spinach

5 stalks Rosemary

4 Garlic Cloves

1 Red Onion

## Dressing:

3 Tablespoons Balsamic

2 Tablespoons Honey

1 teaspoon of Cumin

## Method:

1. Preheat oven to 180-200 deg C.
2. Peel skin from pumpkin and chop into 2 cm-ish cubes
3. Place all pumpkin into a large bowl.
4. Peel and quarter onion and add to bowl.
5. Throw in garlic cloves and whole stalks of rosemary.
6. Drizzle with olive oil, coating all vegetables, then season with salt and pepper.
7. Line 2 baking trays with baking paper and spread vegetables evenly onto trays.
8. Bake until tender.
9. In a large serving bowl sprinkle in baby spinach leaves and then vegetables.
10. In a small bowl mix Balsamic, honey and cumin.
11. Pour over the salad and gently toss.