

ROAST PUMPKIN & SUNDRIED TOMATO SALAD



 Serves 6

 Prep Time 10 minutes

 Cook Time 25 minutes



INGREDIENTS

- 1kg pumpkin, peeled and cut into 2cm cubes
- 2 Tbsp olive oil
- 200g chorizo, chopped into 1cm cubes
- 100g feta cheese, in 1cm cubes
- 50g rocket (about half a bag)
- ¼ cup **Mediterranean Sundried Tomato Chunky Dip**
- ¼ cup natural yoghurt

METHOD

1. Preheat oven to 180°C (fanbake).
2. Toss the pumpkin in the olive oil, season with salt and pepper then roast for 20 – 25 minutes.
3. Heat a fry-pan and cook the chorizo till crispy.
4. In a large salad bowl, combine the roast pumpkin, cooked chorizo, feta and rocket.
5. For the dressing, combine **Mediterranean Sundried Tomato Chunky Dip** and yoghurt and drizzle over the salad. Lightly toss to coat the salad.

