

Roast Pumpkin, Avocado and Fetta Salad

vegetarian gluten-free

Serves: 4-6

20 minutes preparation time

Ingredients

- ½ butternut pumpkin, chopped into cubes
- 1 red onion, cut ends off and then cut into eighths
- 1 large avocado chopped into cubes
- ¼ cup pine nuts roasted
- ¼ cup walnuts
- 120g Goats Fetta, chopped into cubes
- 2 cups of your favourite salad leaf greens rinsed well
- 2 tablespoons of whole egg mayonnaise (e.g. Thomy™)



Preparation

1. Preheat oven to 180°C (no fan). Line two baking trays with baking paper. On one tray roast pine nuts for approx. 5 minutes. On other tray spray the pumpkin with oil and roast for 15 minutes. Allow them to cool slightly.
2. Add all ingredients to salad bowl and gently toss.

Tips

This recipe is best served immediately. Other types of Feta cheese can be used in this recipe to create a slightly different flavour.