

Roast Pumpkin and Pine Nut Salad

1 cups of rocket

1 cup of baby spinach

4-6 pieces (1/3 pumpkin) of roasted pumpkin slices

¼ cup of pine nuts

Place in a bowl or large flat platter and dress

Olive oil

Lemon juice

Mustard optional

Cup up about 1/3 of a pumpkin into 2cm slices and roast in the oven for about 45min or until golden and caramelised. Towards the end place the pine nuts onto a tray and roast for 5min.

Then add all ingredients into a bowl.

Mix equal amounts of olive oil and lemon juice together about 1-2 tbsp of each. You can also add 1 tsp of mustard to the dressing if you like the taste. Add the dressing prior to serving.