

RECIPE

Pumpkin Roast with a Twist

Ingredients

- ¼ butternut squash, cut long ways
- ½ cauliflower
- 1 block of feta
- Handful of fresh oregano (chopped)
- ½ lemon (juice)
- Olive oil
- Salt and pepper



Method

1. Remove skin and seeds from pumpkin, and score pumpkin with slices halfway through.
2. Drizzle pumpkin with oil and roast in oven at 180C for approx. 20min.
3. While pumpkin is roasting, cut half a cauliflower into smaller pieces and boil in hot water until cooked.
4. Add cooked cauliflower, feta, lemon juice, and a splash of olive oil into a blender and blend until smooth.
5. Plate the roasted pumpkin on a bed of cauliflower puree, season with salt and pepper before serving.