



Cinnamon & Maple

roasted pumpkin with walnuts & pesto

Ingredients

¼ kent pumpkin, cut into 2cm wedges
Extra virgin olive oil
1 tsp ground cinnamon
2 tbsp maple syrup
¼ cup walnuts
½ rocket
Lemon
2 tbsp pesto
Flakey sea salt



Method

Pre-heat oven to 180oc.

On a lined baking tray arrange pumpkin wedges. Drizzle generously in olive oil. Sprinkle over cinnamon. Drizzle over maple syrup.

Roast in oven for 15 minutes or until golden and tender.

Add walnuts and toast for a further 3-5 minutes to toast nuts.

Arrange rocket onto a plate or platter. Drizzle lightly with olive oil and squeeze over lemon juice. Layer pumpkin wedges on top. Dollop pesto across pumpkin and finish with toasted walnuts. Season with flakey sea salt.