

Beckett's Farm

STARTERS

Roasted Pumpkin Salad



Method



- 1 small pumpkin deseeded and sliced
- 150 gm feta/goat's cheese
- Handful of black olives
- 1 bag salad leaves
- 3 tbsps rapeseed oil
- 2 tps balsamic vinegar
- Salt and pepper

1. Preheat oven to 180c, 350F, gas mark 4. Arrange pumpkin on a greased baking tray and season with salt and pepper, bake for 30 minutes or until pumpkin is cooked through
2. Combine salad leaves, olives and cheese in a bowl, add cooked pumpkin and gently toss together
3. Mix rapeseed oil and balsamic vinegar together and season to taste, pour dressing over salad and add to a serving bowl

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

