



# Roast Pumpkin and Chickpea Salad with Feta

## Ingredients:

500 gm wedge Pumpkin, skinned and chopped  
1 Red Onion  
1-2 Tbsp [Wild Appetite Dukkah](#)  
1 can of Chick Peas  
50 gm Feta, crumbled  
1/3 cup Semi dried Tomatoes, chopped  
1/3 cup roast Red Capsicum strips (optional)  
1 Lemon, zested  
1 Tbsp Mint  
1 Tbsp Parsley  
1/4 Cup Vinaigrette



## Method:

Pre heat oven to 200 C  
Toss Pumpkin and Onion with Dukkah and some oil.  
Roast for 30 - 40 minutes until tender and golden.  
Toss with remaining ingredients and season well.