

## **Roast Pumpkin, Chickpea & Tomato Salad**

Serves 4/6

### **Ingredients**

1 kg pumpkin – 1 cm diced  
1 tbsp cumin seeds  
1 400g can of chickpeas  
4 tomatoes – diced  
4 spring onions - chopped  
1 tsp jalapeño chilli - chopped  
Salt and cracked black pepper  
1/2 cup olive oil  
1/4 cup vinegar

### **Method**

Heat olive oil in large frying pan, add cumin seeds, cook without burning for 30 seconds. Add diced pumpkin, salt and pepper, and fry pumpkin until lightly cooked. Place mix onto oven tray and into a pre warmed oven (200c) until pumpkin is soft to touch (approx 10/15 minutes). Remove from tray to cool, add chickpeas, tomatoes, spring onion, jalapeños and vinegar. Mix through carefully. Season with salt & pepper to taste.