

Roast Pumpkin Chunks



Ingredients

- ½ medium butternut pumpkin, cubed
- Garlic infused olive oil
- ½ tsp cumin
- Fresh ground black pepper
- Salt

Method

- Preheat the oven to 200°C fan forced
- In a bowl, mix together the pumpkin cubes, oil (enough to coat the pumpkin lightly), cumin and pepper and salt (to taste).
- Transfer to a roasting tray lined with baking paper or a re-usable baking tray liner.
- Bake for 30-45 minutes on a lower shelf of the oven until soft and tinged with brown at the edges.
- Cool on the tray.

Use in salads, as a snack, or while hot as a side-dish for a main course.