

Caramelised Balsamic, Pumpkin & Feta Pasta Salad

SERVING
4-6 people

COOK TIME
35 min



Ingredients

500g pumpkin, peeled and cut into 2cm cubes
1 tbsp olive oil
300g short pasta, such as spirals or penne
190g Simply Salads Caramelised Balsamic Salad Kit
200g cherry tomatoes, halved
100g feta, crumbled
½ small red onion, thinly sliced

Method

Preheat oven to 200°C (180°C fan-forced) and line a baking tray with baking paper.

Place pumpkin on the tray, drizzle with olive oil and toss to coat. Roast for 20-25 minutes until golden and tender.

Meanwhile, cook pasta according to packet directions until al dente. Drain and rinse briefly under cool water. Set aside to cool slightly.

Add pasta, roasted pumpkin, salad leaves, cherry tomatoes and red onion to a large serving bowl, pour over the Caramelised Balsamic dressing from the salad kit and gently toss to combine.

Scatter over the feta and dukkah from the salad kit. Serve warm or cold.