

Roast Pumpkin, Kaleslaw, Chickpea and Pickled Onion Salad

SERVING
4 people

COOK TIME
60 min



Ingredients

500g Kent pumpkin, cut into slices (skin on)
2 tbsp olive oil
1 tsp dried thyme
400g can chickpeas, drained, rinsed and dried
1 tsp Moroccan seasoning
1 Simply Salads Kaleslaw Kit
Arils from 1 pomegranate

PICKLED RED ONIONS

¼ cup water
2 tbsp apple cider vinegar
1 tsp sugar
¼ tsp salt
¼ red onion sliced thinly

Method

To prepare the onions, whisk together water, apple cider vinegar, sugar and salt. Pour over sliced onions. Set aside for one hour, or overnight in the fridge.

Preheat oven to 200°C. Line two baking trays with paper. On the first tray, lay out pumpkin slices. Toss gently with one tablespoon of olive oil and thyme.

On the other tray, add rinsed and dried chickpeas. Toss with remaining tablespoon of oil and Moroccan seasoning. Place both trays in the oven.

Roast chickpeas for 20-30 minutes until crispy. Leave pumpkin for 30-40 minutes until soft and golden. Once both are cooked, remove from oven and leave to cool for 10 minutes.

To assemble salad, serve kaleslaw in a large platter. Add pumpkin, chickpeas and pickled onions. Sprinkle over pomegranate arils. Drizzle with dressing and serve immediately.