

Roasted Pumpkin and Bocconcini Salad

Ingredients

200g pumpkin
2 tsp ground cumin
Salt and pepper to taste
1.5 tbs pine nuts
200g mixed lettuce
1 green capsicum
2 tsp Extra Virgin Olive Oil
8 LA CASA DEL FORMAGGIO TRADITIONAL
BOCCONCINI Balls

Dressing
1.5 tbs Extra Virgin Olive Oil
1.5 tbs Lemon Juice
Zest of lemon
1.5 tbs water

(Serves four)



Directions

1. Preheat oven to 200C. Wash pumpkin and remove skin. Cut into roughly 3cm pieces. Spray with oil spray and dust with cumin, salt & pepper.
2. Place on a baking tray lined with baking paper and bake for 30-35 minutes or almost until cooked & browned. Add pine nuts at one end and cook for 5 -8 minutes or until they have started to brown.
3. Remove from oven and allow to cool. Combine dressing ingredients in a small bowl.
4. Wash and cut green capsicum into tiny strips. Quickly stir fry in a bit of Extra Virgin Olive Oil. Chop bocconcini into fours.
5. Distribute lettuce between four bowls, add capsicum, pumpkin, bocconcini & pine nuts. Drizzle over dressing.