

Roast Pumpkin & Sage

Recipe source: SAKGP Shared Table

Fresh from the garden pumpkin, parsley, sage

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	2 tsp extra-virgin olive oil (if using)
Colander	500 g pumpkin, peeled and cut into 5 cm chunks
Tea towels	2 cloves garlic, peeled and finely chopped
Measuring spoons and cups	1 large handful parsley, chopped
Chopping boards	8-10 sage leaves, finely chopped
Vegetable knife	salt and pepper, to taste
Peeler	
Scissors	
Baking trays	
Wooden spoon	

What to do

Preheat the oven to 200°C.

Cut and peel the pumpkin.

Cut into 5 cm pieces.

Place the pumpkin in a bowl and toss with 2 teaspoon of olive oil

Transfer to a baking tray and roast in the oven for about 30 minutes until golden.

Remove the 8-10 leaves from the sage and chop finely.

Remove skin from garlic and chop finely.

Remove from pumpkin from oven.

Add garlic to baked pumpkin

Add the sage to baked pumpkin and mix to combine.

Cook for a further 5-8 minutes.

Remove from oven and transfer to a bowl and allow to cool.

Remove the leaves from a large handful of parsley and chop roughly.

Combine the parsley, salt and pepper with the pumpkin and mix carefully.

Transfer to a serving dish.

Serve with **Greens and Ricotta Ravioli** and ENJOY!