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## Mexican Spiced Roast Pumpkin (GF No fat)

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*Recipe source: Modified from Mexican Roasted Pumpkin, Quitelike.com*

*Fresh from the garden* pumpkin, tomatoes, cucumber, spring onions, coriander

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	1 butternut or any other pumpkin
Medium and small bowls	2 tsp Taco seasoning 1/2 tsp olive oil (if using)
Tea towels	4 spring onions
Measuring spoons and cups	1 bunch coriander
Chopping boards	250g tomatoes
Vegetable knife	1 cucumber
Vegetable peeler	1 lime
Baking Trays and foil/baking paper	1 tbsp pomegranate molasses *
Serving dishes	20g roasted pepitas

### ***What to do***

Preheat oven to 200°C fan-forced.

Peel pumpkin and thinly slice into half moons.

Arrange pumpkin, slightly overlapping, on a lined baking tray.

Add pepitas to separate small tray. Roast until golden. (if using).

Sprinkle with 2 tsp Taco seasoning and drizzle with 2 tablespoons olive oil (if using)

Season with salt and roast for 20–25 minutes or until tender and golden. Cool.

Wash the spring onions and chop into small pieces.

Rinse coriander and roughly chop.

Cut tomatoes into small pieces.

Chop cucumber into 1cm pieces.

Place coriander, spring onions, tomato and cucumber in a bowl.

Juice the lime and place in a bowl with 1 tbsp pomegranate molasses, 2 tbsp olive oil (if using), salt and pepper.

Stir to combine and drizzle over the tomatoes, cucumbers and herbs.

Spoon the roast pumpkin onto a serving platter and top with tomato and cucumber mixture. Scatter with pepitas and serve.

ENJOY!