



ROAST PUMPKIN, SPINACH AND FETA

SERVINGS: 3-4

PREPPING TIME: 10 MIN

COOKING TIME: 25 MIN

INGREDIENTS

- 500g Japanese pumpkin (cut into wedges, skin on)
- 1 tablespoon olive oil
- Rafiki
- 150g baby spinach
- 70g cherry tomato
- 50g feta cheese (crumbled)



DIRECTIONS

1. Preheat the oven to 220°C (Standard).
2. Toss pumpkin with Rafiki. Spread on a baking tray, bake for 20 minutes. Remove from the oven, flip and bake for a further 5 minutes until golden.
3. Remove pumpkin in the oven and let it cool down.
4. Place spinach and tomatoes in a bowl drizzle with olive oil and toss.
5. Transfer to a serving plate. Sprinkle the crumbled feta cheese and Rafiki.
6. Enjoy

