



Roast mushroom & vegetable salad

Preparation: 15 minutes + 10 minutes cooking

Cooking: 20 minutes Serves: 4

- 1kg butternut pumpkin, deseeded
- 400g can chickpeas, drained & rinsed
- 400g flat mushrooms, trimmed & thickly sliced
- 2 medium red onions, cut into thin wedges
- 1 /4cup olive oil
- 2 tbs brown sugar
- 2 tbs balsamic vinegar
- salt & ground black pepper, to taste
- 1 /4cup fresh tarragon leaves, finely chopped

1. Preheat an oven to 220°C. Line 2 baking trays with baking paper.
2. Cut the pumpkin into 1cm-thick slices then cut each slice into wedges. Place the pumpkin & chickpeas in a single layer on a baking tray. Place the mushrooms & onions in a single layer on the remaining baking tray.
3. To make the dressing, combine the oil, brown sugar, balsamic vinegar, salt & pepper in a small bowl. Whisk well to combine.
4. Brush the vegetables with the dressing. Place the pumpkin & chickpeas on the top shelf in the oven & the mushrooms & onions underneath. Roast for 20 minutes or until vegetables are tender. Remove & set aside to cool for 10 minutes.
5. To serve, place the vegetables & chickpeas into a large serving bowl. Sprinkle with tarragon, toss gently to combine & serve immediately.

Tip: Serve the salad as a light meal with crusty bread or as a side dish to roast beef or chicken.