

## Honey Pumpkin & Feta Salad



This fresh and bright salad is bound to be a hit! Honey roasted pumpkin paired with feta... what's not to like?

### INGREDIENTS

- 1/2 Block Mad Millie Feta
- Bag Mixed mesclun salad (or greens of your choice)
- 1 Punnet Cherry tomatoes, halved (we used grape tomatoes)
- Quarter Kent pumpkin
- 2 tbs Honey (we used a Pohutukawa blend honey)
- Pinch Himalayan salt
- 2 Sprigs Fresh thyme
- Olive Oil
- Balsamic Vinegar

### METHOD

1. Pre-heat oven to 180°C.
2. Cut your pumpkin into small pieces, approximately 1 inch in size.
3. Place the pumpkin on a baking dish and drizzle with olive oil, honey, and salt.
4. Place in the oven and cook for 40 minutes or until the pumpkin is tender and browning slightly. Set aside to cool, but still slightly warm to the touch.
5. In a serving dish, combine the salad leaves, tomatoes and pumpkin.
6. Crumble a generous amount of feta over the top.
7. Add the fresh thyme and drizzle with olive oil and balsamic vinegar.
8. Season to taste, and enjoy!