



# Chickpea, beetroot and pumpkin salad

**Season:** winter

**Serves:** 25

**Recipe source:** sbs.com.au

**Fresh from the garden:**

<b>Equipment:</b>	<b>Ingredients:</b>
2 oven trays Baking paper Cooks knives Measuring cups Measuring spoons Sieve Large mixing bowl  4 serving bowls	600g beetroot, peeled, large diced 1 tablespoon olive oil 2 garlic cloves, crushed (minced garlic) 500g pumpkin, peeled, large diced 400g can chickpeas, drained, rinsed  ¼ cup (60ml) olive oil 1 tablespoon white balsamic dressing 150g baby spinach leaves 110g feta cheese, crumbled, to serve

## What to do:

1. Preheat oven to 200° C.
2. Peel and largely dice the beetroot and pumpkin.
3. Combine beetroot, oil and garlic in a large baking dish. Season to taste. Bake for 30 minutes.
4. Place pumpkin in a baking dish. Bake for 20 minutes.
5. Combine chickpeas, oil and white balsamic dressing in a jug.
6. Place beetroot, pumpkin, chickpea mixture and spinach in a bowl and toss gently. Serve topped with feta cheese.