

Pumpkin and rocket salad

Ingredients	Equipment
<ul style="list-style-type: none">• 1/2 Jap pumpkin, cut into 2cm-thick wedges• 100ml extra virgin olive oil• 1 teaspoon dried chilli flakes• 2 tablespoons lemon juice• 2 cups wild rocket leaves• 1/2 cup (75g) macadamia nuts, roughly chopped, toasted	<ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• baking trays
<ol style="list-style-type: none">1. Preheat the oven to 200°C and line 2 baking trays with foil.2. Arrange the pumpkin in a single layer on the baking trays. Drizzle with 2 tablespoons oil, scatter over the chilli flakes and season. Bake for 20-25 minutes until tender and lightly golden. Set aside to cool.3. Meanwhile, whisk lemon juice with the remaining 1/4 cup (60ml) oil, then season and set dressing aside4. Place pumpkin in a serving bowl with the rocket and toasted macadamias. Drizzle with the dressing, then toss to combine and serve.	