



Roast Pumpkin & Chickpea Salad with Feta & Wild Appetite Dukkah

Ingredients

- 500g Pumpkin, skinned and chopped
- 1 Red Onion, chopped
- 30ml [Wild Appetite Dukkah](#)
- 1 can of Chickpeas, drained
- 50g Feta, crumbled
- 1 Zest of lemon
- 15ml Mint, chopped
- 15ml Parsley, chopped
- 60ml [Wild Appetite Blood Orange & Poppy Seed Dressing](#)



Method

Preheat the oven to 200 °C

Toss Pumpkin and Onion with [Wild Appetite Dukkah](#) and some oil.

Roast for 30 - 40 minutes until tender and golden.

Toss with remaining ingredients and season well.

Pour over [Wild Appetite Blood Orange & Poppy Seed Dressing](#) to serve