Rocket and Roast Pumpkin Salad

Season: Winter

Difficulty: Easy

Fresh from the garden: Rocket, pumpkin, garlic

Equipment:
- Chopping boards
- Knives
- Metric measures
- Salad spinner
- Baking dish
- Small frying pan
- Fork
- Jug
- Serving bowl

Ingredients:
- 500 grams pumpkin
- 2 teaspoons crushed garlic
- 2 Tablespoons olive oil
- 3 bunches rocket (or assorted salad leaves)
- ¼ cup olive oil (for dressing)
- 1 Tablespoon balsamic vinegar
- Bacon, diced
- 150 grams feta cheese

What to do:
Preheat oven to 200 C.

Cut pumpkin into 2 cm dice.

Place pumpkin in a baking dish and toss with garlic and oil and season with salt and pepper.

Cook for 15 minutes or until tender. Cool slightly.

Fry bacon in a small frying pan until crispy. Put aside.

Wash rocket and salad leaves in the salad spinner. Place leaves into a large salad bowl.

To make the salad dressing, whisk oil and vinegar together until well combined.

Crumble feta over the salad leaves.

Sprinkle bacon over the salad leaves.

Add the pumpkin to the salad.

Drizzle the dressing over the salad just before serving.

Toss lightly.

Serve!