

## Roasted Vegetable Salad

**Serves:** 6

**Prep time:** 15 minutes

**Cook time:** 45 minutes



2 serves per portion

### Ingredients

1 small butternut pumpkin, peeled, cut into 3cm pieces

2 tablespoons extra virgin olive oil, extra

1 zucchini, cut into 3cm pieces

1 red capsicum, cut into 3cm pieces

1 green capsicum, cut into 3cm pieces

1 red onion, cut into wedges

1 tablespoon olive oil

2 cups baby spinach leaves

100g goats' cheese or reduced fat feta, crumbled

1 tablespoon balsamic vinegar



Everyday Food

### Method

PREHEAT oven to 200°C.

ADD pumpkin, zucchini, capsicum and red onion to large roasting pan. Drizzle with 1 tablespoon olive oil.

ROAST for 45 minutes.

COMBINE roasted vegetables and spinach into large serving bowl.

ADD goats' cheese.

ADD balsamic vinegar and olive oil to a jar. Fasten lid and shake to combine.

POUR vinaigrette over salad just before serving.

*Recipe Courtesy of Margaret Pengelly, Boyne Valley Branch*