Roasted pumpkin apple and walnut salad

450g Jap pumpkin peeled, seeded and thinly sliced
2 red apples cored peeled and cut into wedges
2 tablespoons extra virgin olive oil
1 tbs balsamic vinegar
200g chopped walnuts,
1 cup rocket leaves
2 cups watercress sprigs

1. Cut pumpkin slices in half widthways and combine with apple olive oil and balsamic vinegar in a large oiled roasting pan, then roast at 180 degrees Celsius for 20 minutes or until tender. Cool for 10 minutes
Combine rocket and watercress on a large plater, add pumpkin mixture, nuts, season to taste and toss lightly.

Drizzle with a dash of olive oil and balsamic and serve.

* Instead of watercress
use 1 cup of mint
finely shredded.

* Instead of nuts
use pumpkin seeds
or sunflower kernels.

* can also add 2
sticks finely chopped celery with rocket.