

Moghrabiah salad with pumpkin



Ingredients:

- ¼ medium Queensland blue – pumpkin, peeled, seeded and diced
- 1 medium red onion, finely chopped
- ½ bunch chopped fresh dill
- ½ bunch of continental parsley leaves, chopped
- ½ bunch coriander cleaned and chopped
- 2 sticks of celery finely chopped
- Grated rind and stained juice of one lemon
- Sea salt
- Freshly ground black pepper
- About 1:1 fresh stained lemon juiced and extra-virgin olive oil
- Add baby spinach
- 300 g moghrabieh.

Method:

- Roll pumpkin through extra-virgin olive oil, season with sea salt and pepper and bake until lightly caramelised and cooked. Cook moghrabiah for 17 minutes in boiling slated water (or until cooked), refresh under running cold water then toss in a little olive oil.
- Mix everything together and adjust seasoning to taste and serve.
- To store, keep in airtight container in fridge.

