**Roasted Tromboncino & Pomegranate Salad**

Ingredients

**For the Salad:**

* 1 medium tromboncino (or any summer squash, about 600g), peeled and cubed
* 1 small eggplant, diced. Season, toss with olive oil and roast on a tray for 20 mins
* 2 tablespoons olive oil
* 1/2 teaspoon ground cumin & 1 teaspoon paprika
* Salt and black pepper, to taste
* 100g pomegranate seeds (1 fruit) cut in half and knock with a wooden spoon over a bowl.
* 2 tablespoons toasted pumpkin seeds (dry tray for 8 mins in hot oven)
	+ **2 cups of either rocket or baby spinach**
* Beans, cut into 3cm pieces

**For the Dressing:**

* 2-3 tablespoons olive oil
* 1 tablespoon balsamic vinegar
* 1 teaspoon honey
* 1 teaspoon lemon juice
* Salt and pepper, to taste

Method

1. **Roast the Squash and eggplant:**
	* Preheat the oven to 200°C
	* **Toss the squash cubes with 1tsp olive oil, cumin & paprika, salt & pepper. Spread on a baking tray in a single layer. Repeat with eggplant (less spices).**
	* Roast for 25-30 minutes until golden and tender. Let cool slightly.
2. **Prepare the Dressing:**
	* Whisk together the olive oil, balsamic, honey, lemon juice, salt, and pepper in a small bowl.
3. **Assemble the Salad:**
	* In a large serving bowl, layer the rocket or baby spinach
	* Add the roasted squash & eggplant, pomegranate seeds, toasted pumpkin seeds. Sprinkle with herbs if using.
4. **Dress and Serve:**
	* Drizzle the dressing over the salad just before serving. Gently toss to combine.