



Roasted Mediterranean

Veg + Feta Salad



Ingredients:

- 1 Small Butternut Squash
- 1 Red onion,
- 2 Sweet Peppers
- 1 Tin of Chickpeas or beans
- 200g feta cheese
- 1/2 tsp. Chilli flakes
- 1/2 tsp mixed dry herbs (or small bunch fresh)

Method:

- Roughly chop squash + roast in a little olive oil on 200°C for 30min.
- Separately roast the onion (quartered), peppers (torn) and peas/beans for 20mins
- Crumble the feta with a little olive oil, chilli and herbs; and add to the squash for the last 10 mins



Serve with
Salad leaves,
Chopped tomatoes

