

# Pumpkin Salad

## Ingredients

300g Pumpkin

A couple of sprigs of thyme

Lettuce leaves

6 Sundried tomatoes

100g Cheese

Veggie salt and pepper

2 Tablespoons oil

## Dressing

1 Tablespoons Olive oil

1 Teaspoon Balsamic vinegar

½ Teaspoon mustard

## Method

1. Cube the pumpkin, then heat the oil in a frying pan and gently fry the pumpkin until tender.
2. Slice the sundries tomatoes and take the thyme leaves of the stem.
3. Cube the cheese.
4. Put the salad leaves in a large bowl add the thyme, sundried tomato, cheese and pumpkin.
5. Put the olive oil, balsamic vinegar and mustard in a little jar shake to combine then add to the salad using your hands gentle mix dressing through the salad.

