

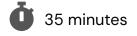




# Roast Chermoula Pumpkin

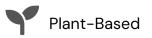
# with Millet

Butternut pumpkin slices and vegetables roasted with Simon Johnson's full-flavoured chermoula paste, tossed with millet, fresh leaves and cherry tomatoes, finished with a spiced yoghurt dressing and dukkah.





2 servings



# Adjust the heat!

You can use less chermoula paste if you are sensitive to heat. Add milder spices to the roast vegetables for flavour; ground cumin, coriander and smoked paprika work well!

TOTAL FAT CARBOHYDRATES

114g

#### FROM YOUR BOX

MILLET	100g
BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
SHALLOT	1
CHERMOULA PASTE	1 jar
CHERRY TOMATOES	200g
MESCLUN LEAVES	60g
COCONUT YOGHURT	1 tub
HEMP DUKKAH	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt

#### **KEY UTENSILS**

oven tray, saucepan

#### **NOTES**

Drain the millet for at least 5 minutes or press it down in a sieve to squeeze out the excess liquid.

We roasted the pumpkin with the skin on, but you can peel it prior to roasting if you prefer!



#### 1. COOK THE MILLET

Set oven to 220°C.

Place **millet** in a saucepan and cover with plenty of water. Bring to a boil and simmer for 15–20 minutes, or until tender. Drain and rinse (see notes).



#### 2. ROAST THE VEGETABLES

Meanwhile, slice **pumpkin**, **capsicum** and **shallot** (see notes). Toss on a lined oven tray with <u>3 tbsp chermoula paste</u> and **2 tbsp oil**. Roast for 25–30 minutes or until cooked through.



#### 3. PREPARE THE SALAD

Halve tomatoes. Toss with mesclun leaves and set aside.



### 4. PREPARE YOGHURT SAUCE

Combine **yoghurt** with <u>1–2 tbsp chermoula</u> <u>paste</u>. Season with **salt** to taste.



## **5. TOSS THE MILLET**

Add millet and **dukkah** to roasted vegetables and gently toss together.



#### 6. FINISH AND SERVE

Divide the tossed millet and vegetables with fresh salad among plates. Drizzle with yoghurt sauce to taste and serve remaining on the side.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



