

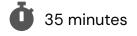




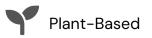
# Roast Chermoula Pumpkin

# 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.







# 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

22g

73g

#### FROM YOUR BOX

MILLET	200g
BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
RED ONION	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 **onion** (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.



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