



Barbecued mushroom & pumpkin salad

Preparation: 20 minutes Cooking: 18 minutes

Serves: 4

1kg pumpkin, cut into 1cm-thick wedges
6 portobello (flat Swiss brown) mushrooms, sliced
1/2 cup olive oil
2 tbs brown sugar
2 tsp ground cumin
salt & ground black pepper, to taste
2 tbs fresh lemon juice
150g baby spinach leaves, washed & dried
crusty bread, to serve

1. Place 1/2 the pumpkin in a single layer on a microwave-safe plate. Cover with plastic wrap & microwave on High/100% for 4 minutes or until almost tender. Set pumpkin aside to cool for 5 minutes. Repeat using remaining pumpkin.
2. Place mushrooms into a shallow dish. Combine 1/2 cup oil, brown sugar, cumin & salt & pepper in a screw-top jar. Shake well to combine. Pour over mushrooms & toss well to combine. Set aside for 5 minutes.
3. Meanwhile, combine remaining oil, lemon juice & salt & pepper in a screw-top jar. Shake well to combine. Set aside.
4. Preheat a greased barbecue plate on medium-high heat. Barbecue mushrooms, tossing frequently, for 2-3 minutes or until tender. Remove to a plate. Barbecue pumpkin for 2-3 minutes on each side or until tender.
5. Arrange spinach, mushrooms & pumpkin on serving plates. Drizzle with lemon dressing & serve.