

**Pumpkin and Chickpea salad**

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* **1.2kg pumpkin, peeled, deseeded, cut into 2cm pieces**
* **1/3 cup olive oil**
* **1 teaspoon ground coriander**
* **1 teaspoon ground cumin**
* **400g can chickpeas**
* **3 dried figs finely chopped**

 **1 small red onion, halved, thinly sliced**

* **1/2 cup coriander leaves, 1 cup of rocket or spinach finely chopped.**
* **1 large lemon, rind grated and juiced**

* Preheat oven to 200C. Lightly grease a large roasting pan.
* Combine pumpkin, 2 tablespoons oil, ground coriander and cumin
* in a large bowl. Season with salt and pepper.
* Transfer to prepared pan. Roast for 20 minutes or until pumpkin is

 tender. Allow to cool.

 Combine pumpkin, chickpeas, figs, onions and chopped coriander in a

* large bowl.
* Combine remaining 2 tablespoons oil, lemon rind, 2 tablespoons juice
* and salt and pepper in a jug. Pour over pumpkin, toss until well
* combined.