

Barbecue Mushroom and Pumpkin Salad

Serves 6-8 as a side dish

1kg butternut 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
1 small lemon, juiced
150g baby spinach leaves



1. Place 1/2 the pumpkin in a single layer onto a microwave-safe plate. Cover and microwave on High/100% for 4 minutes or until almost tender. Repeat with remaining pumpkin.
2. Place the mushrooms in a shallow dish. Combine 1/4 cup olive oil, brown sugar, cumin and salt & pepper in a screw-top jar. Shake well to combine. Pour the dressing over the mushrooms, stir to coat. Cover and set aside for 10 minutes.
3. Meanwhile combine the remaining olive oil, 2 tbs lemon juice and salt & pepper in a screw-top jar, shake well to combine. Preheat a greased barbecue plate on medium-high heat. Add the mushrooms and cook for 2-3 minutes, tossing frequently until golden. Remove to a plate. Add the pumpkin and cook 2-3 minutes each side or until golden and tender.
4. Arrange the spinach, mushrooms and pumpkin onto serving plate. Drizzle with dressing. Season with salt and pepper and serve.