

PUMPKIN SALAD WITH LAMB'S LETTUCE, WALNUTS AND



Ingredients (10 servings):

- 1 kg of Aviko Halloween Bites (5 pieces/person)
- pumpkin
- olive oil
- balsamic vinegar
- honey
- salt and pepper
- walnuts
- lamb's lettuce

Pumpkin salad with lamb's lettuce, walnuts and Halloween Bites

Preparation:

Peel the pumpkin, remove the seeds and cut into approx. 2x2 cm cubes. Spread the pumpkin cubes out on baking paper and drizzle with some olive oil. Roast in a pre-heated oven at 200°C for about 10-15 min till light brown and soft. Set aside to cool (add some salt and freshly ground pepper).

Prepare a dressing (vinaigrette) out of 2 parts of olive oil and one part of balsamic vinegar. Add some honey, salt and pepper.

Prepare Aviko Halloween Bites as instructed on the packaging. Put the lamb's lettuce leaves in a plate or bowl and drizzle them with the dressing. Add roasted pumpkin and walnuts (slightly roasted on a dry pan) on top and finish off with freshly fried Halloween Bites.

Enjoy!



Share our passion for potatoes