**Stephanie Alexander**

**Kitchen Garden Cooking Program**

**Kitchen Specialist Teacher Vickie Richards**

**Roasted Pumpkin with Warm Red Onion Dressing**

**Utensils**

1 Tray

1 Vegetable knife

1 Chopping Board

1 Tablespoon Measure

1 Teaspoon Measure

1 Fry Pan

**Ingredients**

1 Large Butternut Pumpkin

½ Tablespoon Olive Oil

**Dressing**

½ Red Onion

2 Tablespoons Brown Sugar

1 Teaspoon Vinegar

2 Tablespoon Butter

1 Teaspoon Olive Oil

Method

1. Heat Oven on 200 C

2.Wash and Cut Pumpkin into medium Pieces

3. Put 1 Tablespoon of oil on tray and toss Pumpkin and arrange on tray in one layer

4. Place in oven approx ½ hr, check if cooked

5. Whilst Pumpkin is roasting make dressing

6. Slice red onion thinly fry with oil, vinegar and 1 tablespoon of butter till sautéed and translucent

7. Add rest of butter and brown sugar. Stir till thick turn off

9. When Pumpkin is roasted place in serving bowl, add dressing, toss lightly serve warm or at room temperature.