

Honey-roasted pumpkin, borlotti bean, broccolini and hazelnut salad

Vegan (see tips) • **dairy free** • **high protein**

Borlotti beans have a creamy rich texture and nutty flavour that is a perfect match with the honey-roasted pumpkin and anti-inflammatory hazelnuts. They are also nutritious, being high in protein and fibre.

- 1 Preheat the oven to 200°C (400°F). Line a large baking tray with baking paper. Combine 1 tablespoon honey, 1 tablespoon olive oil and the rosemary in a large bowl. Add the pumpkin and toss to coat. Place on the tray and roast for 30–40 minutes or until golden, turning halfway through the cooking time.
- 2 Meanwhile, combine the remaining honey and oil and the vinegar in a small bowl. Set aside.
- 3 Cook the broccolini in a saucepan of boiling water until just tender. Drain. Combine the pumpkin, broccolini, borlotti beans, radicchio and hazelnuts in a large bowl. Add the honey dressing and gently toss to combine. Season to taste with sea salt and freshly ground black pepper.

tips For a vegan version, replace the honey with maple syrup.

Queensland blue pumpkin has a firm texture after roasting, so it's ideal to use in this salad. Butternut pumpkin (squash) is a good substitute.

You can replace the tinned borlotti beans with 255 g (1½ cups) cooked borlotti beans.

Preparation time: 15 minutes

Cooking time: 40 minutes

Serves 4

1½ tablespoons honey

1½ tablespoons olive oil

2 teaspoons coarsely
chopped rosemary

800 g (1 lb 12 oz) pumpkin
(winter squash), seeded and cut
into wedges (see tips)

2 teaspoons red wine vinegar

250 g (9 oz/about 2 bunches) broccolini, trimmed

400 g (14 oz) tin borlotti beans, drained and rinsed (see tips)

1 head radicchio, trimmed
and leaves torn

2 tablespoons lightly toasted hazelnuts, coarsely chopped