

# Chang's Roast Pumpkin & Quinoa Salad



*Recipe supplied by Chang's.*

## **Ingredients**

- 1 small Japanese pumpkin (2.8 kg), cut into 4cm slices
- 2 tbsps Chang's Sesame Oil
- 2 tbsps olive oil
- 2 tbsps thyme leaves
- 300g tri-coloured quinoa, rinsed
- 1 cup walnuts, roughly chopped
- 150g feta, crumbled
- 1 packet Chang's Original Fried Noodles
- 1/2 cup Chang's Crispy Noodle Salad Dressing

## **Method:**

1. Preheat oven to 180 degrees centigrade. Spread pumpkin over a large baking tray lined with baking paper.

2. Drizzle with combined oils and sprinkle with thyme and bake for 25–30 minutes or until golden and tender. Transfer to large bowl.
3. Cook quinoa according to directions on packet and set aside to cool.
4. Gently toss pumpkin, quinoa, walnuts, noodles and dressing together and serve topped with crumbled feta.