



Rocket, Pumpkin & Feta Pizzas

Serves 4

Ingredients:

- 800g pumpkin (skin on), seeds removed and cut in to 2cm cubes (or equivalent amount of leftover roast pumpkin)
- 1 tablespoon olive oil
- 4 wholegrain wraps
- 1/4 cup pesto
- 200g feta
- 2 spring onions, thinly sliced
- 1 large chilli, thinly sliced (seeds removed if you prefer less heat)
- 2 cups rocket



Method:

Preheat oven to 200 degrees Celsius. Line several baking trays with baking paper.

Toss pumpkin in olive oil then spread on one baking tray. Roast for about 30 minutes, until cooked.

Place wraps on baking trays, then spread pesto evenly across each wrap. Top with pumpkin, crumbled feta and spring onions. Place in oven and cook for about 15 minutes.

Serve pizzas topped with chilli and rocket.