Chickpea, beetroot and pumpkin salad

Season: winter

Serves: 25

Recipe source: sbs.com.au

Fresh from the garden:

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>2 oven trays</td>
<td>600g beetroot, peeled, large diced</td>
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<tr>
<td>Baking paper</td>
<td>1 tablespoon olive oil</td>
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<tr>
<td>Cooks knives</td>
<td>2 garlic cloves, crushed (minced garlic)</td>
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<tr>
<td>Measuring cups</td>
<td>500g pumpkin, peeled, large diced</td>
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<td>Measuring spoons</td>
<td>400g can chickpeas, drained, rinsed</td>
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<tr>
<td>Sieve</td>
<td>¼ cup (60ml) olive oil</td>
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<tr>
<td>Large mixing bowl</td>
<td>1 tablespoon white balsamic dressing</td>
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<td>4 serving bowls</td>
<td>150g baby spinach leaves</td>
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<td>110g feta cheese, crumbled, to serve</td>
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</table>

What to do:

1. Preheat oven to 200° C.
2. Peel and largely dice the beetroot and pumpkin.
3. Combine beetroot, oil and garlic in a large baking dish. Season to taste. Bake for 30 minutes.
4. Place pumpkin in a baking dish. Bake for 20 minutes.
5. Combine chickpeas, oil and white balsamic dressing in a jug.
6. Place beetroot, pumpkin, chickpea mixture and spinach in a bowl and toss gently. Serve topped with feta cheese.