

# ROASTED KUMARA WITH DRIED CRANBERRIES, FETA AND PISTACHIOS

SERVES 6

## INGREDIENTS:

- 4 purple skinned kumara, well scrubbed but not peeled
- 100g feta, crumbled
- ¼ cup Alison's Pantry Cranberries
- ¼ cup pure maple syrup
- 3 tbsp Alison's Pantry Roast Pistachios, shelled and chopped

## METHOD:

1. Preheat the oven to 200°C
2. Put the kumara into a dry roasting dish and place in the oven for 45 minutes to 1 hour, or until the kumara is tender.
3. Remove from the oven and halve the kumara lengthways.
4. Place the kumara halves side by side, flesh side up, in a warm serving dish.
5. Sprinkle the cranberries and feta over the kumara.
6. Drizzle the maple syrup over everything.
7. Sprinkle the pistachios on top and serve.