

Spiced Pumpkin with **DATE & LIME PICKLE**

1 kg pumpkin, skinned and cut into thick wedges
2 tablespoons olive oil
2 garlic cloves, minced
2 teaspoons sea salt
1 teaspoon ground coriander
1 teaspoon ground fennel
1 teaspoon ground chilli
1 teaspoon ground cumin
4 tablespoons **DATE & LIME PICKLE**

Mix the spices, salt and garlic with the oil and rub liberally over pumpkin wedges.
Bake in 190C oven for 35-40 minutes until soft.
Spoon over **DATE & LIME PICKLE** and serve.

Serves 4

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