

# Roasted pumpkin with garlic croutons

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## Roasted pumpkin with garlic croutons

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### Ingredients (serves 2-4)

- ¼ large Kent [pumpkin](#) (about 600g)
- 4 tbsp olive oil
- 1 large sprig rosemary
- 2 slices day-old bread
- 2 garlic cloves, peeled and sliced in half lengthways
- 2 tbsp dried cranberries

### Method

Preheat oven to 180°C (160°C fan-forced).

Slice pumpkin into one cm wedges, leaving the skin on. Drizzle with two tablespoons oil and arrange on a tray lined with baking paper. Sprinkle with rosemary needles. Bake for 20 minutes or until the pumpkin is soft and lightly caramelised.

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In the meantime, rub bread slices with garlic and cut into pieces. Heat oil in a small frying pan over medium heat. Add bread cubes and toss to crisp up.

Transfer the pumpkin wedges to a serving dish. Top with the croutons and dried cranberries.

Serve warm or cold.

Recipe from Wholesome Cook, Martyna Angell

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