Roasted pumpkin with garlic croutons

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Roasted pumpkin with garlic croutons

(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
 [Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js, fjs);}}(document,"script","twitter-wjs");

Pin it

(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
[Add to favorites](#)

Roasted pumpkin with garlic croutons

Rate this recipe

0 people are cooking this   [Count me in](#)

Looking for a quick and easy recipe? Try roasted pumpkin with garlic croutons and dried cranberries.

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.

Roasted pumpkin with garlic croutons

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

[Browse more healthy salad ideas>>](#)

```
function displayNutrition(msg) { $('.nutrition-label-container').text(msg); $('.nutrition-label-container').fadeIn(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```