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190308b

Vegetarian; salad; sides

Tomato

**Manu Feidel**

**Warm salad of king mushrooms and pumpkin**

Olive oil

Small wedge pumpkin, peeled and thinly sliced

3 king brown mushrooms, sliced

20g butter

¼ cup pinenuts

2 garlic cloves, crushed

2 tbs finely chopped flat leaf parsley

1 Heat oil in a large frying pan over medium heat, add pumpkin and mushroom slices, cook for 2-3 minutes each side or until tender, drizzle more olive oil if needed and season with salt and pepper.

2 Arrange the mushroom and pumpkin on a serving plate.

3 Add the butter to the same frying pan, swirl over medium heat until melted, add the pinenuts, garlic and parsley, cook for 1 minute then pour over the salad. Season with salt and pepper and serve.