Roast Capsicum and Pumpkin with feta and herbs

**Ingredients from garden:**

| Capsicum – 2 | Pumpkin – 1 piece | Oregano – 5 stalks | Thyme – 5 stalks |

**Other ingredients:**

| Garlic – 3 cloves | Olive oil – 3 tbsp | Feta cheese – 50g |

**Equipment needed:**

| Chopping boards | Sharp knives | Oven tray with baking paper | Spoon |
| Measuring tablespoon |

**Method:**

1. Preheat oven to 175°C.
2. Scoop out the seed of the pumpkin. Dispose of in the compost.
3. Cut the skin off the pumpkin.
4. Cut the pumpkin into 2cm sized pieces. Place on oven tray.
5. Cut the capsicum in half. Cut the stalk and seeds out. Cut it again into quarters. Place on the oven tray.
6. Crush, peel and finely chop the garlic. Mix with the pumpkin and capsicum.
7. Remove thyme and oregano leaves from the stalks. Finely chop. Sprinkle over the pumpkin and capsicum.
8. Pour olive oil over the vegetables. Use hands to cover all the veges.
9. Bake for 30 minutes.
11. Crumble feta over.

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Focus keeper: ____________________________  Quiet Captain: ____________________________

Material Monitor: _________________________  Gate keeper: ____________________________