



Ingredients 4 Portions

♦ = Kotányi Produkte

1	Hokkaido pumpkin (about 1,4 kg)
30 ml	Olive oil
1 tsp	♦ Sweet Potato
30 g	Chopped toasted almonds
1	Lime
4 tbsp	♦ Crispy Onion

Loaded Pumpkin Wedges

⌚ 40–50 Min ♡ ♡ ♡

Preparation

- 1 Preheat the oven to 185 °C. Wash the pumpkin, cut it in half, remove the seeds and cut it into 8 wedges about 4–5 cm wide.
- 2 In a small bowl, combine the oil and Kotányi Spice up my Potato - Sweet Potato seasoning, then brush each pumpkin wedge with the mixture. Transfer the pumpkin to a baking tray and bake for 15 minutes, then turn the wedges over and bake for another 15 minutes.
- 3 Transfer the baked pumpkin to a serving platter and sprinkle with the toasted almonds, lime juice and zest, and crispy onion. Serve immediately.

