

Loaded Pumpkin Wedges

40–50 Min

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

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.