

Pumpkin and Pesto

Pasta Salad



- 500g pasta spirals
- 200g Kent pumpkin, diced
- 30mL extra virgin olive oil
- salt and pepper, to season
- 200g cherry tomatoes, halved
- 125mL Deb's pesto
- 125mL Jason's mayonnaise

1. Cook pasta in salted water until al dente, strain and chill.
2. Toss diced pumpkin with olive oil, salt and pepper and bake in a pre-heated oven at 190°C until golden brown and softened. Remove from oven and allow to cool.
3. Combine pesto and mayonnaise.
4. Combine cooked pasta, baked pumpkin, cherry tomatoes and pesto flavoured mayonnaise.

Serves 6

Deb's Pesto

- 20g basil leaves, raw
- 20g basil leaves, blanched and refreshed
- 20g parmesan cheese, grated
- 20g pine nuts, toasted
- 1 garlic clove, chopped
- 40mL extra virgin avocado oil

1. Blend all ingredients in a food processor, to a fine paste.

Jason's Mayonnaise

- ½ cup soy milk
- 1 cup vegetable oil
- 1 tbsp white vinegar
- 1 tsp Dijon mustard
- ½ tsp seasalt
- ½ tsp ground white pepper

1. Place all ingredients in a narrow tall beaker.
2. Using a stick blender, blend ingredients starting from the bottom of the beaker and slowly drawing the stick blender up as the mixture becomes thick and creamy.
3. Chill before use and store in a sealed container and refrigerated for 5-7 days.

