

Roasted pumpkin, spinach and feta slice



Ingredients

- 750g butternut pumpkin, peeled, deseeded, cut into 3cm pieces
- 2 zucchini, cut into chunks
- 1 large red onion, cut into thin wedges
- 2 tablespoons olive oil
- 80g baby spinach
- 90g feta cheese, crumbled
- 8 eggs
- ½ cup cream or milk
- Salad, crusty bread, to serve

Preparation method

1. Preheat oven to very hot, 220°C. Line a large baking dish with foil. Lightly grease an 18 x 28cm slab pan. Line base and sides with baking paper, allowing a 2cm overhang at both long ends.
2. Toss pumpkin, zucchini and onion in prepared baking dish with oil, season to taste and spread out. Bake for 15-20 minutes, or until vegetables are golden and tender. Remove from oven. Toss with spinach.
3. Place vegetables in slab pan and spread out. Sprinkle evenly with feta.
4. In a large bowl, whisk together eggs and milk and season to taste. Pour over vegetable mixture.
5. Bake for 30-35 minutes, until set. Set aside for 10 minutes. Serve with salad and crusty bread.

Top tip

You could also try leftover baked vegies — or broccoli, capsicum and mushrooms.