

Pumpkin Salad with Mint  
Ian Moroney, Pumpkin

1/3 cup olive oil  
1kg pumpkin, peeled and cut into slices  
20g mint  
3 garlic cloves, sliced  
1/2 cup red wine vinegar  
125g sugar  
1 pinch ground cinnamon  
salt and pepper

Warm olive oil in pan over medium heat  
Add pumpkin, cook until browned and tender on both sides  
Remove pumpkin and set aside  
Add vinegar and sugar to the oiled pan, dissolve sugar  
Pour mixture over cooked pumpkin  
Add mint, garlic, salt and pepper to taste