



Pumpkin, arugula and feta warm salad



Categoria
Saladas



Tempo de preparação
Médio



Dificuldade
Médio



Custo
Intermediate



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes

To taste: Gallo Extra Virgin
Olive Oil Bio

To taste: Gallo Vinegar
Modena Balsamic

- 300g of pumpkin
- 150g of feta cheese
- 150g of arugula
- 4 tbsp of pomegranate
- To taste: fleur de sel
- To taste: freshly ground pepper
- To taste: thyme

Method of preparation

1

Cut the pumpkin into slices. Place in an oven tray and season with salt flower, pepper and drizzle with Gallo Extra Virgin Olive Oil Bio.

2

Bake in a preheated oven at 190°C for about 20 minutes.

3

Spread the arugula over a platter and place the pumpkin, crumbled feta cheese and pomegranate berries on top.

4

Season with a little more fleur de sel, pepper, Gallo Vinegar Modena Balsamic and Gallo Extra Virgin Olive Oil Bio. Serve immediately.

Produtos utilizados



Bio

Extra Virgin Olive Oil



Modena Balsamic

Premium Vinegar



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