

More than 1 hour

Serves 4-6

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Ingredients:

- 2 small butternuts
- 1 Tbsp (15ml) olive oil
- Salt and milled pepper
- 3 Tbsp (45ml) toasted pumpkin seeds
- 2 pickled red jalapeños, chopped (optional)
- 3 Tbsp (45ml) basil pesto
- ½ cup (125ml) labneh
- 2 tsp (10ml) honey
- Handful fresh basil

Method:

1. Preheat oven to 200°C.
2. Slice butternut into 2cm-thick discs.
3. Line a baking tray with foil and arrange butternut discs in a single layer.
4. Drizzle with olive oil and season.
5. Roast for 40-50 minutes or until cooked through.
6. Arrange butternut on a platter and scatter with pumpkin seeds and jalapeños, if using.
7. Dollop generously with pesto and labneh.
8. Drizzle with honey and garnish with basil.