



## Roast Pumpkin & Red Onion with Rosemary

### Ingredients

½ butternut pumpkin, seeded and sliced  
4 red onions, peeled and sliced  
4tbs rosemary leaves, chopped  
4tbs olive oil

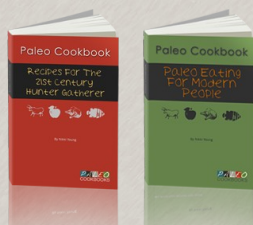
### Instructions

Preheat a fan-forced oven to 180° Celsius/350° Fahrenheit.

Line a baking tray with baking paper. Place pumpkin, onion and rosemary leaves on the baking tray and coat with olive oil.

Place tray in the oven and bake for 15-20minutes or until pumpkin has cooked and onions have browned.

Serve.



*The Paleo Cookbooks provide you with a range of dishes for every occasion - from light no-fuss meals through to dinner parties, family celebrations and summer salads. Simple and Easy to Create Recipes with clear step by step instructions you will be able to produce paleo friendly meals that get rave reviews from friends and family every- time! [www.paleocookbooks.com.au](http://www.paleocookbooks.com.au)*