

Pumpkin, arugula and feta warm salad

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Saladas	Médio	Médio	Intermediate	With friends	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 190ºC 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

Mais receitas em

www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide