

Roasted Pumpkin, Kale and Feta Burgen GF Sandwich

Ingredients

- 3 cups mixed nuts eg almonds, cashews, hazelnuts, Brazil nuts
- 1-2 wedges pumpkin, roasted and cooled
- 4 slices of your favourite Burgen Gluten Free Bread
- A handful of finely sliced curly kale
- 50g feta, crumbled
- Drizzle of extra virgin olive oil



Method

1. Slice the pumpkin into 2cm pieces.
2. Divide pumpkin and kale over 2 pieces of bread.
3. Sprinkle with feta and drizzle with a small amount of olive oil. Season with freshly ground black pepper.
4. Cover with remaining bread slices.

Serves 2