

# The BBQ Baker, Out of the Ord

## Chorizo, Pumpkin and Feta with Leafy Greens

### Ingredients:

- 2 chorizo sausages
- Enough leafy greens for 2, I used rocket, symphony, cos and baby spinach
- 1 avocado
- 1/4 pumpkin roasted and cooled
- ¼ block of feta, crumbled
- A handful pepita seeds
- A handful of chickpeas (pre-cooked from a previous meal or out of a can)
- A lime, squeezed over the chorizo once cooked.



### Method:

1. When you get home, cut the pumpkin into wedges and place in the oven on 180 degrees Celsius for an hour.
  - a. I did this around lunch time, if you don't have time to wait an hour, I recommend cutting up the pumpkin into smaller bite size pieces and roasting it – or you can boil it or fry it – whatever works for you.
2. Prepare service platter with the leafy greens.
3. Sprinkle other ingredients over the platter.
  - a. I wish I had a Spanish onion in the fridge and think it would go well with this meal.... Oh well...
4. When you're ready to eat – slice up the chorizo and pan fry in hot oil for about 5 minutes until it's nice and crispy, pat with paper towel to remove excess oil, then squeeze the lime over the chorizo and transfer to platter.

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