

Roast Butternut Squash with Spicy Chick Peas

Total time **45 mins** 15 mins preparation time 30 mins cooking time

INGREDIENTS

4 portion(s)

- 1** butternut squash, peeled, de-seeded and cut into chunks
- 1** can of chickpeas, washed and drained
- 2** medium red chillies, de-seeded and chopped
- 1** bulb of garlic, broken into cloves
- 3 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1 tbsp** Sprinkling of cumin seeds
- 1 tbsp** brown sugar
- 1 tbsp** olive oil
- 1 tbsp** fresh coriander, chopped

PREPARATION

Step 1

Pre-heat the oven to 200°C/gas mark 6.

Step 2

Place the butternut squash into a roasting tin. Toss in the olive oil and roast for 10 minutes.

Step 3

Meanwhile, mix all the other ingredients except the coriander and after the 10 minutes pour over the butternut.

Step 4

Continue roasting for 20 minutes, tossing every so often, until tender.

Step 5

Serve.