

Delicious roast pumpkin with mozzarella and chilli

Clodagh McKenna actually did what many of us vaguely imagined doing during the original lockdown: she went and wrote a book.

During that first never-ending-feeling stint, when many of us were firmly confined to indoors, the Irish cook and telly presenter turned to Instagram.

Posting a daily recipe video, she hoped to go some way in answering the many, many messages she was receiving from housebound people across the country in need of lockdown-suitable dishes, non-stressful suppers, family-friendly midweek meals, interesting dinners for one, and more.

"I did them every day," says Clodagh of the videos.

"Every single day – I did over 120 of them. It was exhausting, but it was also a

real purpose."

A whole new community sprung up around these brief snippets of chic, blonde-fringed Clodagh whipping up a solo bread-and-butter pudding, or a tray of retro chicken kiev. And that community provided real-time feedback that Clodagh scooped up and used to help fuel the book: Clodagh's Weeknight Kitchen.

This dish of roast pumpkin, mozzarella and chilli features in the book and is ideal for a swift supper.

"With sweet pumpkin spiced with chilli and creamy mozzarella, the combinations of textures and flavours in this dish are so wonderful," says Clodagh.

"It couldn't be more simple and easy to make – a great quick-fix supper. You can swap out the pumpkin for any type of squash you like."



INGREDIENTS

(Serves 2)

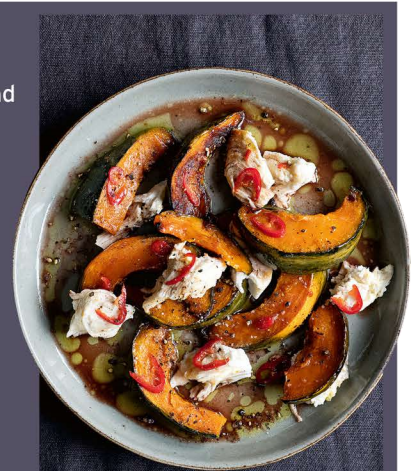
1 small pumpkin, deseeded and cut into 5cm-thick wedges
2tbsp olive oil
2 x 150g mozzarella balls, drained
1 red chilli, thinly sliced
Sea salt and freshly ground black pepper
2tbsp extra virgin olive oil and 1tbsp balsamic vinegar, to serve

METHOD

1 Preheat the oven to 180°C/350°F/gas mark 4.

2 Place the pumpkin in a baking tray or roasting dish. Brush with the olive oil and season with salt and pepper. Roast for 20 minutes or until browned at the edges.

3 Divide the cooked pumpkin wedges between two plates.



Tear the mozzarella into small pieces and scatter over the pumpkin, followed by the thinly sliced chilli. Season with salt and pepper and drizzle over the extra virgin olive oil and the balsamic vinegar to serve.