

# bent street kitchen

## BAKED PANKO PUMPKIN

### *Ingredients:*

16 x .5 cm slices of peeled Kent pumpkin  
4 t grape seed oil  
4 t light soy sauce  
4 t honey  
4 pinches of salt  
4 T panko (Japanese bread crumbs)

### *Method:*

Preheat the oven to 180°C. Line a shallow oven tray with baking paper.

Mix oil, soy sauce, honey and salt in a bowl that's large enough to toss the pumpkin slices into. Add pumpkin slices, making sure each piece is well coated with the oil mixture. Place the pumpkin slices on the baking tray and sprinkle with panko. Bake for 10 mins, until tender.

Serves 4.