

# Pumpkin and Black-eyed Pea Salad

Serves 4 - 6

## Peas

- 1 c. dried black-eyed peas
- 4 c. water
- 1 lg. onion, quartered with stem end left in tack to hold the quarters together
- 2 bay leaves
- 2 garlic cloves, smashed
- 1 tsp. salt

Fresh ground black pepper to taste

## Pumpkin

- 1 1/2 c. 1/2-inch cubes seeded peeled sugar pumpkin or butternut squash (about 6 ounces)
- 3 Tbl. water
- 1 Tbl. olive oil
- 3 garlic cloves, minced

## Salad

- 3 Tbl. extra-virgin olive oil
- 1 1/2 Tbl. fresh lime juice
- 1 c. thinly sliced red onion, rings cut in half moons
- 1/4 c. finely chopped green bell pepper
- 1/4 c. finely chopped seeded peeled cucumber
- 1 plum tomato, seeded, finely chopped
- 2 Tbl. minced fresh basil or cilantro or more to taste

Cayenne pepper, salt and pepper to taste

### **For peas:**

Place peas in large saucepan. Add enough water to cover by 3 inches. Let peas soak 2 hours. Drain peas; return to same pan. Add 4 cups water, onion, bay leaf, garlic, pepper and salt. Bring to boil and immediately reduce heat, cover partially, and simmer until peas are tender, about 30 minutes. Discard onion, garlic and bay leaves. Drain. Transfer peas to rimmed baking sheet to cool. (Can be prepared 1 day ahead. Cover and refrigerate.)

### **For pumpkin:**

Preheat oven to 400°F. Arrange pumpkin in a single layer in a 8x8x2-inch glass baking dish. Drizzle with 3 tablespoons water and oil. Sprinkle with salt and pepper. Bake until tender when pierced, turning occasionally, about 15 minutes. While hot, add garlic; stir to coat. Cool.

### **For salad:**

Whisk oil and lime juice in bowl. Season dressing with cayenne, salt and pepper. Combine all remaining ingredients and peas in large bowl. Add dressing; toss. Add pumpkin; toss. (Can be made 2 hours ahead. Let stand at room temperature.) Taste and adjust seasoning if needed.