



PUMPKIN AND CHEESY SMOKED BAKED BEANS

prep + cook time 1 hour * serves 4

- * ½ cup (125ml) extra virgin olive oil
- * 1 medium red onion (170g), cut into wedges
- * 350g (11oz) jap pumpkin, chopped (see tips)
- * 3 x 400g (12½oz) cans four-bean mix, drained, rinsed
- * 400g (12½oz) can chickpeas (garbanzo beans), drained, rinsed
- * ⅓ cup (65g) chilli in adobo sauce, chopped finely (see tips)
- * 1 tablespoon honey
- * 2 tablespoons barbecue sauce
- * 1 teaspoon dijon mustard
- * 700g (1½lb) bottled passata (or see recipe, page 19)
- * ¾ cup (90g) coarsely grated cheddar
- * ⅓ cup (40g) coarsely grated smoked cheddar
- * 2 cloves garlic, crushed
- * 4 x 110g (3½oz) ciabatta rolls, halved

- 1 Preheat oven to 220°C/425°F.
- 2 Heat 2 tablespoons of oil in a large ovenproof frying pan over high heat. Cook onion and pumpkin, stirring occasionally, for 4 minutes or until onion softens slightly. Add beans, chickpeas, chilli in adobo sauce, honey, barbecue sauce and mustard. Cook, stirring occasionally, for 3 minutes or until heated through. Stir in passata and bring to the boil. Boil for 3 minutes or until thickened slightly; season to taste.
- 3 Scatter bean mixture with cheeses. Bake for 20 minutes or until cheese is browned lightly.
- 4 Meanwhile, combine garlic and remaining oil in a small bowl; season. Brush garlic mixture over cut side of rolls. Place rolls on an oven tray. Bake on a separate shelf to the beans for 6 minutes or until golden.
- 5 Serve baked beans with torn garlic bread.

Tips You can use potatoes or an orange sweet potato instead of pumpkin in this recipe, if you prefer. Chipotle chilli in adobo sauce can be found in good grocers and delicatessens.