

## Pumpkin Lasagne

**Serves:** 6

**Prep time:** 30 minutes

**Cook time:** 50 minutes



3 serves per portion

### Ingredients

1 kg pumpkin (any variety), peeled and cubed  
2 tablespoons olive oil  
2 tablespoons Italian herbs  
1 teaspoon dried sage  
Pepper, to taste  
500g ricotta  
½ cup parmesan cheese, grated  
240g spinach (about 4 cups), fresh or frozen, chopped  
1 onion, finely diced  
400g passata  
375g instant lasagne sheets  
1 cup reduced fat cheddar cheese, grated

### Method

PREHEAT oven to 180°C.

PLACE chopped pumpkin on a baking tray lined with baking paper.

DRIZZLE pumpkin with 2 tablespoons olive oil and sprinkle with Italian herbs, sage and pepper. Mix well to ensure pumpkin is evenly coated.

ROAST for 45 minutes, or until pumpkin is soft and caramelised. Roughly mash roasted pumpkin.

COMBINE ricotta, half the parmesan, spinach and onion in a separate bowl.

POUR approximately ¼ of the passata onto the base of a casserole dish, ensuring it is coated evenly.

PLACE a layer of lasagne sheets over the passata base. Spoon over a layer of ricotta mixture and then pumpkin mixture.

TOP with more lasagne sheets and then repeat the process until all the mixture is used up, ending with a layer of lasagne sheets on top.

POUR remaining passata over the final layer of pasta sheets. Top with remaining parmesan and tasty cheese.

COVER in foil and cook in oven for 30 minutes.

REMOVE foil and cook for an additional 20 minutes, until golden on top.



Everyday Food

*Recipe courtesy of Lindsey Thynne, the Country Kitchens team*