



## Pasta winter bake .

### Ingredients

- Pasta 500 grams
- 1 butternut pumpkin peeled and chopped
- 2 brown onions peeled and chopped
- 2 cloves of garlic crushed
- Handful of rosemary leaves
- 400 grams of passata
- Fresh herbs in season, basil, parsley, chives or oregano
- 100 grams of ricotta cheese
- 150 grams of grated or cubed mozzarella
- 100 grams of grated Parmesan
- ~~250~~ mls of vegetable stock **150mls** .
- Small handful of fresh sage
- Handful of washed and chopped winter greens, warrigal greens , spinach, silverbeet or rainbow chard.
- **Salt/Pepper to season**

### Method

- Place chopped pumpkin onto a tray lined with baking paper drizzle 2 tablespoons of olive oil over the pumpkin
- Sprinkle over sea salt and rosemary leaves
- Place in the oven at 200 degrees Celsius until soft and lightly browned.
- Place a large pot of hot water onto boil.
- In a large fry pan sauté off your chopped greens till soft and cooked. Set aside
- Now add your chopped onion, garlic and 2 tablespoons of olive oil to the pan.
- Fry for a couple of minutes till soft.
- Add your tomato passata to the pan and your chopped herbs and vegetable stock
- Remove your tomato sauce .
- Add your pasta to the pot and cook until al dente
- Drain , place into a large baking dish lined with baking paper.
- Toss tomato sauce through, greens then add your mozzarella, Parmesan and ricotta
- Place your sage leaves on the top and place in the oven.
- Bake until heated through.
- Serve onto each plate.