**Roasted Pumpkin & Silverbeet Lasagna**

**Roasted Pumpkin**

* 400g pumpkin, sliced into thin wedges (skin removed)
* olive oil extra virgin
* 1-2 tsp sea salt flakes
* 1/4 tsp black pepper cracked

**Ricotta Sauce**

* 250 g ricotta
* ½ cup water
* salt and pepper to taste

**Lasagna ingredients**

* 250 g dry egg lasagna sheets
* 1 cup mozzarella cheese grated
* 3-4 zucchini,, peeled, sliced thinly and pan fried to removed moisture.
* 2 cups shredded silverbeet

Instructions

**Roasted Pumpkin:**

1. Preheat oven to 180°C (fan-forced).
2. Arrange pumpkin slices on a baking tray lined with parchment paper. Drizzle with olive oil, sprinkle with sea salt and black pepper, and toss to coat.
3. Roast for 20-25 minutes until golden and tender. Set aside.

**Ricotta Sauce:**

1. Mix ricotta with a bit of water until smooth and runny. Set aside.

**Assembling the Lasagna:**

1. Spread a thin layer of ricotta sauce in the bottom of a baking dish.
2. Add a layer of lasagna sheets.
3. Top with roasted pumpkin slices and wilted silverbeet
4. Spoon more ricotta sauce over the veggies.
5. Repeat layering with lasagna sheets, pumpkin, silverbeet, and ricotta sauce until all ingredients are used, ending with a final layer of lasagna sheets.
6. Pour ½ cup water over the top and sprinkle with grated mozzarella.
7. Bake for 30-35 minutes until cheese is melted and golden, and the lasagna sheets are cooked.

Let it rest for a few minutes before serving to make slicing easier.