**Winter Pasta bake**

Ingredients:

500g pasta

3 cups butternut squash, peeled and diced

2 brown onions, peeled and chopped

2 cloves of garlic, crushed

Small handful of rosemary leaves

400g of passata

Fresh herbs in season; *parsley, chives and oregano*

100g ricotta cheese

150g grated or cubed tasty cheese

50g grated Parmesan

150ml stock (chicken or vegetable)

Small handful of fresh sage, leaves picked

Large handful of washed and chopped winter greens; *mibuna, silver beet or rainbow chard.*

Salt and pepper

Method:

1. Pre heat oven to 200oC. Place a large pot of water onto boil.
2. Peel and chop the pumpkin and in a bowl toss in 1-2 Tbsp of olive oil. Pour

onto a tray lined with baking paper. Sprinkle over sea salt and rosemary leaves. Place in the oven until soft and lightly browned.

1. In a large frypan sauté off your chopped greens until soft and cooked. Set aside
2. Now add your chopped onion, garlic and 2 tablespoons of olive oil to the pan.
3. Fry for a couple of minutes until soft.
4. Add your tomato passata to the pan and your chopped herbs and vegetable stock then set aside the tomato sauce.
5. Add your pasta to the boiling pot of water with a ½ tsp of salt and cook until al dente.
6. Drain, mix in the greens and place into a large baking dish lined with baking paper.
7. Toss tomato sauce through, add your cheeses.
8. Place your sage leaves on the top and place in the oven.
9. Bake until heated through.