

# Spinach and ricotta Lasagne

## Ingredients

100g Sweet Potato

400g Pumpkin

6 Silver beet leaves

4 Kale leaves

½ zucchini

Salt & Pepper

1 jar tomato paste

100g cheese

250g ricotta

½ cup fresh basil & oregano loosely packed

1 onion

2 cloves garlic

80g butter

5 tablespoons flour

1litre milk

1 bay leaf

1 teaspoon nutmeg

## Method

1. Preheat oven to 210.
2. Grate pumpkin, sweet potato, and cheese.
3. Chop the onion, garlic, basil, oregano and spinach.
4. Fry the onion and garlic in a frying pan until soft.
5. Melt the butter in a saucepan add the flour and mix on the heat till it forms a paste. Keep on the heat for 2 minutes stirring the whole time.  
Meanwhile heat the milk in a saucepan with the bay leaf and nutmeg, once heated slowly add to the flour mixture whisking to remove lumps.
6. Layer half the pumpkin, sweet potato and spinach in a baking dish then spoon half the tomato paste then lay your pasta sheets on top.
7. Pour some white sauce over the pasta sheets, then sprinkle some cheese, then do the same again with the rest of your vegetables and sauce making sure you have cheese left for the top.
8. Bake in oven for 30 -35 mins.