

# Pumpkin and spinach pasta bake

## Ingredients

½ medium pumpkin

1 Onion

2 Cloves garlic

350g Spinach

Handful basil

500g Pasta shells

500g Ricotta

2 Eggs

½ Nutmeg pod

100g Grated cheese

Zest and juice from ½ lemon

300g pasta sauce

## Method

1. Preheat oven to 200oC
2. Dice the pumpkin, then place on baking tray sprinkle with salt, pepper and a drizzle of olive oil, place in the oven for 15 mins.
3. Chop the spinach and basil, set aside.
4. Finely slice then dice the onion and cross chop the garlic.
5. Place 2 tablespoons of oil in a large frying pan and sauté the onion and garlic add the spinach and basil cook for another 3 minutes. Then take off heat and set aside.
6. Meanwhile cook the pasta in hot salted water until al dente.

7. Combine the ricotta, eggs, grated nutmeg, half the cheese, lemon juice, lemon zest, salt and pepper in a large bowl and mix well.
8. Add the spinach and pumpkin to the ricotta mixture and turn through.
9. Place a layer of pasta sauce on the bottom of the baking dish followed by a layer of pasta shells then the ricotta mixture then repeat.
10. Sprinkle the last of the cheese over the top and place in preheated oven for 15 mins.