

Roast Pumpkin and Ricotta Lasagne

OSHC

Food Foundations



Serves: 20

Prep Time: 30 minutes

Cook Time: 60 minutes

Ingredients

- 2kg butternut pumpkin, peeled and diced
- 2 tbsp rosemary, finely chopped
- Olive oil spray
- 1.25kg ricotta cheese
- ½ cup chives, chopped
- 3 eggs
- 300mL milk
- 500g lasagne sheets
- 700mL passata
- 120g shredded mozzarella cheese

Method

1. Preheat oven to 180°C.
2. Spread the diced pumpkin on a lined baking tray. Spray with olive oil and sprinkle with rosemary. Roast for 30 minutes or until soft. Mash and set aside.
3. Combine the ricotta, chives, egg and milk in a bowl and whisk until combined.
4. Coat a lasagne dish with olive oil spray.
5. Spoon a thin layer of the ricotta mixture over the base of the lasagne dish. Place down a layer of lasagne sheets followed by half of the passata, half of the mashed pumpkin and one third of the ricotta mixture. Repeat with another layer of lasagne sheets, the remaining passata, the remaining mashed pumpkin and one third of the ricotta mixture. Top with lasagne sheets, remaining ricotta mixture and sprinkle with mozzarella cheese.
6. Bake in the oven for 30 minutes until golden and cooked through.

Recipe Notes:

To speed up the cooking process, steam the pumpkin instead of roasting.

Food Group	Serves provided per portion
Vegetables	1.8
Fruit	0
Grain foods	0.7
Lean meat and alternatives	0
Milk, yoghurt and cheese	0.7