

# Roast pumpkin and ricotta lasagne

Food Foundations • another NAQ Nutrition program

## Ingredients

### Serves: 20

- 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 on to 180 °C.
2. Spread diced pumpkin on a lined baking tray. Sprinkle with rosemary and spray with olive oil. Roast for 30 minutes or until soft. Mash and set aside.
3. Combine 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 ricotta mixture over base of lasagne dish. Place a layer of lasagne sheets on top. Top with half the passata, half mashed pumpkin, and one third of ricotta mixture. Repeat lasagne sheets, passata, pumpkin and ricotta. Top with lasagne sheets, remaining ricotta mix and sprinkle with mozzarella.
6. Bake in oven for 30 minutes until golden.

## Note:

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

Food Group	Serves provided per portion
Vegetables	1.8
Grain foods	0.7
Milk, yoghurt and cheese	0.7