



BUTTERNUT SQUASH, CHERRY TOMATO & SPINACH PASTA BAKE

INGREDIENTS

- 1 whole butternut squash, cubed
- 250g cherry tomatoes halved
- 750g spinach
- 2 onions, thinly sliced
- 4 sticks celery, thinly sliced
- 1 clove garlic, crushed
- 1 vegetable stock cube, crumbled
- 2 Tins chopped tinned tomato
- 4 tbsp tomato purée
- 2 tbsp caster sugar
- 100g grated cheddar/mozzarella mixed
- 4tbsp veg oil
- 2 tbsp fresh basil chopped
- Cooked pasta of your choice

SERVINGS

- Serves 8

DIRECTIONS

- 01** Heat oil in a pan, add garlic and cook gently for 2 minutes.
- 02** Turn up the heat and add the onions and celery. Cook until soft and lightly golden.
- 03** Add the butternut squash and cook until golden and softened.
- 04** Add the cherry tomatoes, tinned tomato, tomato purée, crumbled stock cube, basil and sugar. Mix well and allow to simmer in the pan for approx. 15 minutes until the sauce thickens.
- 05** Remove the lid, add the spinach and allow to wilt and cook. Stir into the sauce. Mix the sauce into the pasta and place into an ovenproof dish. Top with grated cheeses.
- 06** Cook in oven until golden brown.