



VEGETARIAN FOUR CHEESE LASAGNA

Ingredients

For 1 baking dish

230g pumpkin
1 eggplant
5 tomatoes
1 pint ricotta cheese
200g crumbled feta cheese
200g pesto
2 eggs
1 can tomato sauce
fresh pasta sheets
200g shredded mozzarella cheese
200g grated Parmesan cheese

Steps

1. Preheat oven to 175°C.
2. Place pumpkin on a baking sheet and roast in oven until browned and tender, about 30 minutes. Meanwhile, grill eggplant on a charcoal grill or fry in a skillet, turning once, until charred and tender, 10 to 15 minutes. Halve tomatoes and place on baking sheet in oven for last 15 minutes of pumpkin time; cook until tender and wrinkly.
3. In a medium bowl, stir together ricotta, feta, pesto, eggs, salt and pepper until well mixed. Fold roasted pumpkin into ricotta mixture.
4. Spoon half of the tomato sauce into a baking dish. Lay two pasta sheets over the sauce. Arrange a single layer of eggplant slices over pasta and top with half the ricotta mixture. Cover with two more pasta sheets. Arrange the roasted tomatoes evenly over the sheets and spoon the remaining half the ricotta mixture over the tomatoes. Sprinkle with half the mozzarella. Top with remaining two sheets of pasta. Pour remaining tomato sauce over all and sprinkle with remaining mozzarella and Parmesan.
5. Bake in preheated oven 30 to 40 minutes, until golden and bubbly.