

# PUMPKIN AND SPINACH LASAGNE



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30  
min



Easy

## INGREDIENTS

- 700g pumpkin
- 1 pack Vitacress fresh spinach leaves (170g)
- 500g Barilla lasagne sheets
- 2 chopped onions
- 2 chopped garlic cloves
- 1 sprig basil
- 150ml olive oil
- ¼ tsp black pepper
- 1 small jar Guloso seasoned tomato
- 60g Galbani Grana Padano cheese
- 150g Firello grated mozzarella cheese
- 80ml béchamel sauce

## METHOD

Peel the pumpkin and cut into 1-cm slices, season with salt and pepper and put to one side • Heat the onion and garlic in olive oil and add the tomato pulp. Season with salt, pepper and the basil, cooking for between 20 and 25 min. over a low heat • Sauté the pumpkin slices over a high heat and put to one side • Sauté the spinach leaves very quickly and keep for later • In an ovenproof Pyrex dish assemble the lasagne in alternating layers: lasagne sheets, pumpkin, béchamel sauce, tomato sauce, spinach leaves and mozzarella cheese, finishing off with a layer of béchamel sauce • Cover with Grana Padano cheese • Leave to bake in a medium oven (150°C air assisted) for 20 to 25 minutes or enough to appear to nice and golden