

Pumpkin and Pasta Bake



Preheat the oven to 200°C.

Heat 1 tablespoon oil in a frypan over medium heat.

Add the onion, garlic and bacon or pancetta and cook, stirring, for 2-3 minutes until the onion softens slightly.

Add the pumpkin and dried chilli flakes, stir to combine, then add half the chicken stock and cook for 5-6 minutes until the pumpkin begins to soften.

Stir in pasta, cream, rosemary and remaining chicken stock. Season to taste with sea salt and freshly ground black pepper, bring to a simmer, then reduce the heat to low and cook for about 8-10 minutes until the pasta and pumpkin are tender.

Meanwhile, place the breadcrumbs, lemon zest, flat-leaf parsley and one third of the cheese in a food processor and process until you have fine crumbs.

Add the remaining 2 tablespoons olive oil and pulse to combine.

Stir the remaining cheese into the pasta mixture, then transfer to a baking dish. Scatter with the crumbs, then bake for 15 minutes or until golden.

Ingredients

1/4 cup (60ml) olive oil

1 onion, finely chopped

3 garlic cloves, finely chopped

100g bacon or pancetta, chopped

About 800g pumpkin, peeled,
cut into 2cm cubes (to give 3 cups)

1/4 tsp dried chilli flakes

3 cups (750ml) chicken stock

300g pasta

300ml pure (thin) cream

1 tbs chopped rosemary

2 cups (140g) fresh breadcrumbs

2 tsp grated lemon zest

1 cup flat-leaf parsley leaves

1 1/4 cups (150g) grated cheddar