

Butternut squash and sweet leek lasagne

Ingredients

$\frac{1}{2}$ a small butternut	Big handful of spinach
1 garlic	A piece of parmesan cheese
$\frac{1}{2}$ onion	A piece of mozzarella cheese
$\frac{1}{2}$ cup tomatoes	2 Lasagne sheets
$\frac{1}{2}$ a leek	Salt and pepper
$\frac{1}{4}$ cup mascarpone	

Method

1. Preheat the oven to 190 or gas 5
2. Wash the butternut and cut into small cubes, scrape out seeds if there is anything.
3. Put the butternut into a baking tray, sprinkle salt and pepper and drizzle a little bit of oil. Cook until soft.
4. Chop up onion and garlic finely
5. Slice the leek
6. Chop up spinach roughly
7. Fry the onion and garlic for a few minutes
8. Add tomato and season with salt and pepper.
9. Simmer for 5 minutes on a low heat
10. Check on your butternut- take out when ready.
11. In a saucepan add oil fry the leeks for a few minutes.
12. Add spinach cook till it has wilted. - Put it to the side.
13. Grate the parmesan cheese
14. Break up the mozzarella and leave to the side.
15. Add the mascarpone into the spinach and leek mixture mix well.

Layering the Lasagne

1. In an oven proof dish layer half of the tomato sauce
2. Add a lasagne sheet
3. Add half of the creamy spinach
4. Put half of the butternut on top
5. Add the remaining tomato sauce
6. Add another lasagne sheet
7. Add the rest of the creamy spinach and leek mixture
8. Put the rest of the butternut on top
9. Add the mozzarella pieces over and sprinkle the parmesan on top.
10. Add a little bit of foil and cook for 20 minutes
11. Remove the foil and cook for another 20 minutes or until golden brown.
12. Serve with a fresh green salad.