

# GRATINATED PASTA WITH PUMPKIN AND VEGETARIAN BALLS

## INGREDIENTS

1 pack Garden Gourmet vegetarian balls

400 g butternut pumpkin

150 g zucchini

1 onion

1 garlic clove

1 large tomato

olive oil for frying

200 g pasta

1 tbsp tomato paste

1 pinch salt

1 pinch black pepper

2 sprigs fresh thyme

½ organic lemon

125 g grated vegan cheese

 2 SERVINGS

 40 MIN

 CHALLENGING

Discover this delicious Gratinated Pasta dish made with Garden Gourmet Vegetarian Balls, perfect comfort food for the cold days!

## PREPARATION

### 1. Cook pumpkin until tender

Peel the pumpkin with a vegetable peeler and cut into cubes. Cook half of the pumpkin cubes in a water and a pinch of salt until they are tender.

### 2. Cut the veggies and herbs

Dice the zucchini and chop the onion and garlic. Cut the tomato into cubes. Remove the thyme leaves from the sprigs and chop finely.

### 3. Cook pasta and make veggie sauce base

Cook the pasta according to the instructions on the package and preheat the oven to 200 °C. Fry the onion, garlic and thyme with the remaining cubes of pumpkin and zucchini in a little olive oil. Put a lid on the pan and simmer for about 10 minutes.

### 4. Add lemon and tomato into sauce base

Grate the lemon on top. Add the tomato paste and diced tomato. Fry for a while and season with salt and pepper.

### 5. Blend the pumpkin and combine with mixture

Drain the cooked pumpkin. Blend finely with the mixer and toss in the pumpkin-zucchini mixture. Now add the cooked pasta. Add some pumpkin moist to make it more liquid if necessary.

### 6. Bake the pasta dish, sprinkle, and serve!

Add some olive oil in a frying pan and cook the balls for a few minutes. Scoop the pasta mixture in an oven dish and divide the balls on top. Sprinkle some vegan cheese and leave to cook for about 5 minutes in the oven until the cheese has melted.

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