

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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