



## **ROASTED TOMATO AND BUTTERNUT SQUASH**

Source: family

Serves 4

- Kabocha or Butternut squash, cut into small cubes - 1
- Courgettes, cut into cubes - 2 pcs
- Garlic, sliced or roughly chopped - 10 cloves
- Tomatoes - 'on the vine' are best, cut into eights - 8 medium or cherry tomatoes - 300g
- Spaghetti, linguine or fettuccini - 200g
- Corn (on the cob) (optional) - 1
- Toasted Pine nuts (optional)

Preheat oven to 225°C (fan 200°C)

**1.** Put all the vegetables in a roasting tin with generous olive oil, salt, pepper and mixed herbs and

roast in the preheated oven for 1 hour.

Half way through, take it out and mix around to redistribute.

**2.** 15 minutes before the end, boil the spaghetti. Drain and tip into the above mixture and stir thoroughly so all the spaghetti gets covered. Add extra olive oil and even a few tablespoons of boiling water if it's a little dry.

NB: You can do it with Fettuccini or Linguine (the latter preferable).

### ***Optional:***

**3.** Add roasted corn before mixing in the spaghetti.

To roast the corn, put the grill onto high and place corn as close as possible to grill, turning until evenly cooked and starting to brown. Then slice off the kernels with a sharp knife.

### **To Serve**

*Top with toasted pine nuts (optional)*