

Pasta with roast pumpkin, feta and basil

<p>Ingredients</p> <ul style="list-style-type: none">• 375g fettucine• 1/2 small butternut pumpkin (500g), peeled, sliced 1cm thick• 1/4 cup (60ml) olive oil• 2 tbs lemon juice• 1 tsp finely grated lemon zest• 125g feta, crumbled• 3 roasted red capsicum (180g), thickly sliced• 1 cup baby basil leaves	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• baking trays• measuring cups & spoons• baking paper• large stockpot
<p>What to do</p> <ol style="list-style-type: none">1. Preheat the oven to 200°C.2. Cook the pasta in a saucepan of boiling salted water until just tender, then drain.3. Meanwhile, toss the pumpkin with 1 tablespoon of the olive oil and lay flat on a baking tray. Roast in the oven for 15-20 minutes until tender.4. For the dressing, place the remaining 2 tablespoons of oil in a small bowl with lemon juice and zest. Whisk to combine.5. Combine the drained pasta, feta, capsicum and basil in a bowl. Add the dressing, season with salt and pepper, then toss to combine. Gently stir through the roasted pumpkin and serve.	