

Fresh pasta with roasted squash, broccoli and gorgonzola

Serves 2.5, takes 5 minutes (if you have the roasted squash*)

Tangy, sweet, satisfying, nutritious AND ready in moments. This is a perfect autumnal treat for one and all.

* *Roasted squash - 1/2*

* *Broccoli - 1 small*

* *Fresh tagliatelle - 250g*

* *Gorgonzola - a few generous tablespoons*

Pop the squash in a hot oven for a few minutes to reheat it.

Chop the broccoli into florets. Cook in boiling water for a few minutes, until tender.

Meanwhile boil a large pan of water for the pasta, and cook until al dente. Salt the water unless you are cooking for a wee one.

Drain the broccoli. Return it to the pan and stir in a few spoonfuls of gorgonzola.

Drain the pasta. Return it to the pan, stir in the soft squash and a few more spoonfuls of gorgonzola.

Serve the broccoli on top of the squashy pasta. Chop into tiny bits for tiny mouths.

To roast the squash: cut in half lengthways and scoop out and discard the seeds. Place on a baking tray and roast at 200 degrees C (190 fan assisted) for about 30 minutes, or until very tender.