### Pumpkin and Lentil Pasta

**Season:** Autumn  
**Type:** Pasta  
**Difficulty:** Medium  
**Fresh from the garden:** pumpkin, basil  
**Recipe source:** taste

### Equipment:
- Knives
- Chopping boards
- Baking tray
- Tablespoon measure
- Colander
- Saucepan
- Cup measure
- Heat proof serving dish

### Ingredients
- 800g pumpkin, peeled, seeded, cut into small cubes
- 2 tablespoons olive oil
- 1 red onion, sliced
- 500 grams pasta
- ½ cup lentils soaked, cooked, drained and rinsed
- 200 grams marinated feta
- 1 cup fresh basil leaves

### What to do
- Preheat oven to 200°C
- Toss pumpkin in 1 tablespoon oil and place, in a single layer, on a tray.
- Roast until golden and tender.
- Meanwhile, cook pasta in a large saucepan of boiling, salted water, until al dente. Drain.
- Heat remaining oil in a large non-stick frying pan over medium heat.
- Add onion. Cook, stirring often, for 5 minutes or until softened.
- Add lentils. Cook, stirring, for 2 minutes or until warmed through.
- Transfer pumpkin to large heatproof bowl.
- Add onion mixture, pasta and marinated feta and some of its oil.
- Toss well to combine.
- Add basil.
- Season with pepper.
- Toss gently to combine.