

# Pumpkin and Tomato Gratin (gluten free)

## Ingredients

750g of peeled pumpkin

2 cloves garlic

3x 3cm stalks rosemary

50g parmesan cheese

1 cup gluten free breadcrumbs

400g chopped tomatoes

2 tbsp butter

¼ cup EVOO

Salt and freshly ground pepper

## Method

Chop pumpkin into 1cm cubes. Roast until tender. Transfer cooled pumpkin to a large bowl. **This has already been done.**

Preheat oven to 220c.

Heat the butter and half of the EVOO in a frying pan. Add the tomatoes and cook for 10 minutes or until the mixture looks 'saucy'.

Peel and chop the garlic and add to the pumpkin bowl. Strip the leaves from the rosemary and add to the bowl. Grate the parmesan cheese and set aside in a small bowl until needed. Add breadcrumbs to the parmesan and mix.

Add the tomatoes to the pumpkin and mix. Add salt and pepper.

Brush the inside of an ovenproof dish with EVOO and spoon the pumpkin/tomato mixture evenly into the dish. Scatter the parmesan/breadcrumb mix on top and drizzle with a little EVOO.

Bake until crust is golden. Serve into 4 bowls.