Pumpkin And Broccoli Pasta Bake  

Equipment:
- 3 casserole dishes
- 2 saucepans
- 2 large stirring spoons
- 2 medium bowls
- Measuring cups
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- Whisk
- 2 cutting knives
- 2 cutting boards

Ingredients:
- Canola spray
- 500g. pasta
- 800grams pumpkin cut into 2 centimetre pieces
- 2 cups broccoli
- 2 eggs
- 1 cup corn kernels
- 2 cups grated tasty cheese
- 50 grams butter
- 2 cups milk
- 1 teaspoons curry powder

Method:
1. Preheat the oven to 200 degrees
2. Boil the broccoli and pasta in separate saucepans
3. Roughly chop the pumpkin into 2 centimetre cubes
4. Whisk the eggs and add the milk, tasty cheese and curry powder into a saucepan
5. Combine all of the broccoli, pumpkin, corn and pasta sauce.