

Pumpkin Puree Pasta

Ingredients

1 lb. fettuccine
5 cloves garlic minced
½ tsp. red pepper flake
7 fresh sage leaves, a few more for garnish
1 ½ cup pumpkin puree
1 tbsp. tomato paste
½ cup chicken broth
2 cups spinach leaves, chopped
½ cup grated parmesan
½ cup chopped toasted pecans for garnish
¼ cup chopped chives for garnish

Preparation

Bring pot of salted water to boil. Add fettuccine and boil 1 minute below al dente. Save 1 cup of pasta water before draining.

Meanwhile warm olive oil in large skillet and add garlic, sage leaves and red pepper flakes, cook until garlic is softened. Add pumpkin puree and tomato paste, mix thoroughly, add chicken broth to loosen sauce.

Add spinach leaves and to sauce, stir until wilted. Taste sauce and adjust seasonings. Add pasta and mix thoroughly, if sauce seems dry add ½ cup of pasta water until loosened. Add cheese and mix until thickened.

Platter pasta and garnish with pecans and chives, pass additional cheese at table.