

Creamy Butternut Pumpkin with Rice Noodles

Recipe source: Modified from [Creamy Butternut Pumpkin Udon Noodles / Marion's Kitchen \(marionskitchen.com\)](http://marionskitchen.com)

Fresh from the garden Butternut pumpkin, garlic, parsley

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	300g (10.5 oz) butternut pumpkin, diced
Small bowls	½ bulb garlic
Measuring spoons and cups	3 tbsp extra virgin olive oil
Chopping boards	sea salt
Vegetable knife	1 tbsp miso paste
Grater	¾ cup chicken stock
Large fry pan	600g precooked homemade rice noodles
Wooden spoon, Spatula, large spoons	25g butter
	¼ cup finely grated parmesan cheese, plus extra to serve
	3 tbsp finely chopped parsley

What to do

Preheat the oven to 150°C

Peel and chop pumpkin into small pieces.

Skin and chop garlic into small pieces.

Chop parsley finely.

Line a baking tray with baking paper. Place the butternut pumpkin and whole garlic on the tray.

Drizzle with 3 tblsp olive oil and season generously with salt.

Cover with foil and cook for 45 minutes or until soft and cooked through.

Make ¾ cup chicken stock.

Add the pumpkin and garlic, 1 tblsp miso paste and ¾ cup chicken stock, to a large frypan.

Mix and cook for 5 minutes

Use tongs to transfer the noodles to the into the pumpkin sauce.

Measure out 25g butter.

Grate ¼ cup parmesan cheese.

Add the butter, parmesan and 2 tablespoons of the parsley and toss until the butter melts and everything is glossy and thick.

Serve with extra parmesan and parsley. ENJOY!