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| **Creamy Pumpkin Pasta** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** | Pumpkin, sage, garlic |

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| **Equipment** | **Ingredients** |

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| * Non slip mat * Chopping board * 2x cooks knives * Wooden spoon * Double boiler * Sieve * Large saucepan * Measuring cups and spoons | * 500 gram penne pasta * 1& ½ tablespoons butter * 2 gloves garlic, minced * 450 grams pumpkin purée * 385 gram can coconut milk * ¾ teaspoon paprika * ¾ teaspoon salt * Fresh sage for serving |

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| **What to do** |

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| 1. Steam pumpkin in a double boiler until tender. Using a wooden spoon push cooked pumpkin through sieve to create a purée. Set aside 2. Cook the pasta according to instructions. 3. In large saucepan melt butter over medium heat, add the garlic and sauté for a minute or two until fragrant. 4. Stir in pumpkin purée, coconut milk, paprika and salt. Reduce heat and simmer for 5-10 minutes, or until the sauce has thickened. 5. Drain and rinse pasta and combine with prepared pumpkin cream sauce. Stir thoroughly to combine. 6. Garnish with fresh sage and serve immediately. |

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| **Bottom Drawer** | *Did you know?*  There are many varieties of pumpkin, some are better for roasting while others are perfect for puréeing. Today we are using butternut pumpkin.  Pumpkin is actually a fruit not a vegetable . |