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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 . |