

# Creamy Roasted Pumpkin Pasta

Serves: 32 tastings



**From the garden:** Pumpkin, onion, garlic and thyme

| <b>Equipment:</b>   | <b>Ingredients:</b>   |
|---|---|
| <ul style="list-style-type: none"><li>• Medium bowl x 1</li><li>• Wooden spoon x 2</li><li>• Small saucepan x 1</li><li>• Small stockpot x 1</li><li>• Chopping boards and knives</li><li>• Measuring cups</li><li>• Measuring spoons</li><li>• Colander</li><li>• Baking tray x 1</li><li>• Baking paper</li></ul> | <p>3 pieces pre-cut pumpkin (skin-off, cut into 1cm cubes)</p> <p>2 tablespoons olive oil</p> <p>Some salt &amp; pepper</p><br><p>1 x 500g pack of pasta</p> <p>1 teaspoon salt</p><br><p>4 tablespoons olive oil</p> <p>1 onion (finely chopped)</p> <p>2 cloves garlic (finely chopped)</p> <p>1 tablespoon of chopped thyme</p> <p>1 x 300ml bottle of cream</p> <p>Salt &amp; pepper to taste</p><br><p>½ cup parmesan cheese</p> |

## **Method:**

1. Heat the oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a medium bowl, put pumpkin, oil, salt and pepper, stir until evenly coated.
4. Pour into a lined baking tray and bake in the oven for 20 minutes or until cooked.
5. In a small stockpot, cover pasta with hot water from the kettle, add salt and boil until tender, about 15 minutes. Drain and place pasta back into the stockpot.
6. Put oil, onion, garlic and thyme in a small saucepan, cook over medium heat until onion is transparent.
7. Add cream, season with salt and pepper then bring to the boil.
8. Pour the cream mixture over the pasta, add pumpkin, cheese and stir gently until evenly mixed.
9. Serve into 5 large serving bowls.