

Papa Vince Recipe

Pasta with Pumpkin Sauce

Prep Time: 20 mins Cook Time: 30 Serves: 8-10

Ingredients

1 medium sized pumpkin or squash (or use 2 smaller ones - they are softer)
1 onion
1 head of garlic (use less according to taste)
Papa Vince Extra Virgin Olive Oil (EVOO)
Papa Vince Sea Salt
Black Pepper
Red Pepper Flakes
1 lb Papa Vince Busiate Pasta

Directions

Cook the Papa Vince Busiate Pasta following the instructions on the packet.

Peel the Pumpkin or Squash using the Papa Vince peeler & cut into cubes.

Slice the onion.

Put the pumpkin, onion and 1/2 of the garlic cloves in a large pot on the stove.

Put on a high heat until it boils and then turn to medium and cook for 20 minutes or until the pumpkin is soft.

Strain the water & reserve a little.

Grate the remaining garlic cloves into a paste using the Papa Vince peeler.

Put the vegetables in a blender with some of the water & some of the Papa Vince EVOO.

You will have to repeat this step several times.

Add Black Pepper, red pepper flakes and some extra EVOO into the sauce.

Serve the pasta topped with the pumpkin sauce & of course you can always add more EVOO & some pecorino cheese.

It's the Italian / Sicilian way to eat pumpkin pasta. Buon Appetito!