Creamy pumpkin pasta



Ingredients:

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| 500g spiral pasta | 120mls olive oil |
| 4 garlic cloves, crushed | 4 sprigs sage leaves |
| 500g peeled and seeded pumpkin, coarsely grated | 600ml cream |
| 100g parmesan/grana padano, grated | 100g kale leaves |
| 200g warrigal green leaves | 200g Silverbeet leaves (use more kale if silverbeet not available) |
| ½ cup parsley leaves |  |

Method

1. Peel and de-seed pumpkin. Weigh amount of pumpkin needed and cut into smaller pieces to make grating easier. Grate pumpkin.
2. Peel and crush garlic. Wash sage and remove leaves from stems.
3. Cook pasta in a large saucepan of boiling salted water, until tender. Drain.
4. Heat oil in a large, deep frying pan over medium heat. Add garlic and sage (be careful not to get too much colour on the garlic or it will taste bitter.
5. Cook, stirring for 1-2 minutes or until fragrant.
6. Add grated pumpkin. Cook, stirring occasionally, until the pumpkin is tender.
7. Wash kale and silverbeet, remove stalks and finely shred the leaves.
8. Wash warrigal greens. Remove stalks. Cook warrigal greens in boiling water for 5 minutes, then drain and cool under cold running water. Roughly chop warrigal greens.
9. Add cream. Cook for 5 minutes or until heated through.
10. Add Warrigal Greens, Silverbeet, Kale and pasta to pumpkin mixture.
11. Wash parsley, remove stalks and finely chop parsley. Grate Parmesan/Grana Padano.
12. Season with salt and pepper. Add chopped parsley. Gently toss pasta to combine.
13. Add parmesan cheese and mix through pasta. Check seasoning and add more salt and pepper if needed. Serve.