

Pumpkin Linguine

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This delicious spaghetti dish combines the flavours of sweet, creamy pumpkin, tangy goat's cheese and aromatic herbs and flavourings to create a really sophisticated yet simple dinner. Serve with garlic bread and a fresh green salad.

Ingredients:

450g fresh spaghetti
450ml chicken stock
425g pumpkin puree
125ml single cream
3 tbsp. extra virgin olive oil
2 shallots
2 garlic cloves
2 tbsp. finely chopped sage leaves
225g goat's cheese
Pinch of ground nutmeg
Salt and pepper

Directions:

1. Finely chop the shallots and mince the garlic cloves.
2. Heat the olive oil in a frying pan and stir in the garlic and shallots. Cook for five minutes until softened but not browned. Stir in the pumpkin puree, sage leaves, chicken stock and cream and add the nutmeg and a good pinch of salt and pepper.
3. Simmer the sauce for around five minutes until thickened. Meanwhile, cook the spaghetti according to packet instructions in boiling salted water.
4. Toss the spaghetti into the pasta sauce and fold in the goat's cheese. Stir until slightly melted.

Author: Laura Young