

Creamy Pumpkin Fettuccine

Season: Winter

Type: Main

Serves: 36 tastings

From the garden: Pumpkin & rosemary

Class focus: Boiling fresh pasta



Equipment:

Small stockpot x 1
Colander x 1
Wooden spoon x 1
Serving bowl x 5
Kitchen tong x 5

Ingredients:

Hot water from kettle for cooking pasta
1 teaspoon salt
½ cup olive oil

Please get the pasta sauce from **Green Group**

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Bring a small stockpot of water (from the kettle) to a rolling boil, add salt and pasta, stir gently until pasta is cooked, about 3-5 minutes.
3. Drain and place pasta back into the stockpot.
4. Toss with olive oil.
5. Please get the pasta sauce from **Green Group**.
6. Toss pasta with the sauce.
7. Serve into 5 large serving bowls with a kitchen tong in each.