



10 Minute Pumpkin Alfredo

Serves: 4

Prep time: 5 minutes

Cook time: 10 minute

Ingredients

8 oz Tagliatelle
1 Garlic clove, crushed
1 Tablespoon butter
3/4 Cup/180 ml heavy cream
1/2 Cup/120 ml pumpkin purée
1/3 Cup/80 ml reserved pasta water
1/2 Cup/50 grams fresh grated parmesan cheese
1/2 Teaspoon salt
Small bunch fresh chopped chives

Method

Cook pasta according to package. Drain, reserving 1/3 cup/80 ml of pasta water. Rinse and set aside.

In a medium saucepan melt the butter. Add the garlic and stir until fragrant, about one minute. Whisk in the cream and stir for about a minute until simmering. Stir in the pumpkin purée and add reserved pasta water and salt. Whisk as you pour until it comes to a simmer. About another minute. Remove from heat and stir in cheese.

Transfer the pasta to a large serving bowl and pour over the sauce. Stir really well to combine. Top with chives and extra parmesan if desired. Serve immediately.

Julia's Cuisine

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Main Course/Pasta and Pizza

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