



Pumpkin Pasta alla Vodka

Makes: 6 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

Ingredients

- 1/4 cup extra virgin olive oil
- 1 shallot, chopped
- 4 cloves garlic, chopped
- 1 tbsp chopped fresh sage
- 1 tsp dried oregano
- 2 tbsp Calabrian chili paste
- chili flakes
- 3 tbsp tomato paste
- 3/4 cup canned pumpkin purée
- 1/4 cup vodka
- salt and black pepper
- 1 cup heavy cream
- 1 pound short cut pasta
- 4 tbsp unsalted butter
- 1 cup grated Parmesan cheese
- 8 fresh sage leaves

Instructions

In a deep skillet set over medium heat, cook the olive oil, shallot, garlic, sage, and oregano until the shallots soften, about 5 minutes. Reduce the heat to low, add the chili paste, tomato paste, pumpkin, and chili flakes (use these to your taste), cook for 4-5 minutes, until thickened. Stir in the vodka and cook another 2 minutes. Stir in the cream and season with salt and pepper. Keep warm over low heat.

Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions until al dente. Just before draining, remove 1 & 1/2 cups of the pasta cooking water. Drain.

To the vodka sauce, add the pasta, 1/2 cup pasta cooking water, and 3 tablespoons butter, tossing until the butter has melted. Add the parmesan. If needed, thin the sauce with additional pasta cooking water.

In a small skillet, cook 1 tablespoon of butter with the sage until the sage is crispy.

Divide the pasta among plates and top with sage and cheese. Enjoy!

Recipe by Half Baked Harvest