

ROASTED PUMPKIN PAPPARDELLE

with sage, tomatoes and caramelised onions



PREPARATION TIME	10 Minutes
------------------	------------

COOKING TIME	25 Minutes
--------------	------------

SERVES	4 Persons
--------	-----------



INGREDIENTS

500g peeled butternut pumpkin,
cut into 2cm cubes

1 tablespoon olive oil

12 sage leaves

375g fresh pappardelle pasta, cooked

400g jar Providore Series Vine
Ripened Tomatoes with Caramelised
Baby Onions sauce

shaved parmesan, for garnish

METHOD

Combine pumpkin and oil in a large bowl and season to taste. Toss well to coat in oil. Place pumpkin on a baking paper lined tray. Cook in a preheated oven at 190°C for 25 minutes before adding sage leaves and cooking for a further 5 minutes until pumpkin is golden and sage is crisp.

Meanwhile cook pasta following packet directions. Drain and keep warm.

Heat Providore Series sauce in a saucepan and toss through hot pasta. Serve pasta and sauce topped with roasted pumpkin, sage leaves and a drizzle of extra olive oil. Garnish with parmesan.

TIP

Substitute sweet potato for the pumpkin, if desired.