

Pumpkin and herb pasta

Equipment

Large saucepan

Chopping board

Wooden spoon

Knife

Bowl

Baking tray

Wok

Ingredients

1 tbsp. olive oil

750g pumpkin

4 stems parsley

4 stems thyme

4 stems sage

4 stems mint

4 cloves garlic

1 packet spaghetti

Salt and pepper

Parmesan for serving

Method

1. Cut the pumpkin in cubes and fry in the wok with drizzle of olive oil, season with salt and pepper.
2. Finely chop all the herbs, keeping the garlic separate.
3. Cook the pasta following the directions on the packet, if cooking fresh pasta, cook last.
4. Once the pumpkin is nearly cooked, heat 2 tbsp. olive oil in the wok add the garlic, be careful not to burn the garlic.
5. Add the herbs.
6. Strain pasta, add it to the wok with roast pumpkin cook for a few minutes or until just heated through.

7. Toss and serve topped with parmesan.
8. NOTE: If using fresh pasta put water on the boil the same time as preheating the oven, and cook the same time as you cook the garlic.