Pasta with Pumpkin Sauce

serves 2 | prep & cook time 45mins

Ingredients

- 📀 Korean incubator pumpkin, roasted
- Korean mini tomato, sliced in half & roasted
- 📀 ½ Korean pumpkin, cubed
 - 2 cups vegetable stock
 - \bullet $\ensuremath{\mathcal{V}}_2$ cup sharp cheddar cheese
 - 1 tsp smoked paprika
 - Salt and pepper to taste
 - Spiral pasta, cooked
 - Chopped parsley

Directions

- 1. Cook the cubed pumpkin in the vegetable stock until soft.
- 2. Once soft, take a stick blender and blend into a silky smooth sauce. Add in smoked paprika, salt and pepper.
- **3.** Toss with pasta and cheddar cheese.
- **4.** Add in the roasted tomatoes and sprinkle with chopped parsley.

