

Pasta with a Pumpkin Sage Cream Sauce

Serves: 6

Ingredients:

½ lb. Rotini pasta
2 Tbs. butter
2 clove garlic minced
1 ½ cups heavy cream
1 cup grated Parmesan cheese
1 cup Libby's canned pumpkin
4-6 leaves chiffonade fresh sage
White or black pepper to taste



Directions:

Boil the water and add pasta. Prepare according to package. When the pasta is ready, drain it in a colander.

Melt the butter on low heat, add garlic and sweat 1-2 minutes.
When onions are translucent, add heavy cream and raise the heat to medium (keep sauce below a simmer)
Fold in cheese, and then add pumpkin
Add sage to sauce and cook for one minute, add pepper to taste

Stir pasta and sauce together and serve with fresh sage to garnish.

Enjoy!