



FINCH + FENNEL

## Pumpkin Honey Pasta

### INGREDIENTS:

- ½ Medium Onion, diced
- 4 Garlic Cloves, microplaned
- 2 c Heavy Cream
- ½ c F+F Pumpkin Honey Butter
- ½ c Pumpkin, canned
- 1 tsp Chili Flakes
- 3-5 Fresh Sage Leaves, chopped
- 1 lb Pasta or Ravioli
- Water from Boiled Pasta
- Juice of ½ Lemon
- 1 tsp Pepper
- Salt, to taste
- ½ c Parmesan, grated
- 3-5 Crispy Sage Leaves, for garnish



### DIRECTIONS:

1. To prepare, dice the onion & microplane the garlic cloves.
2. In a saucepot, bring the heavy cream to a simmer. Add the F+F Pumpkin Honey Butter & canned pumpkin, whisking together until it has been emulsified.
3. In a large pan, sauté the onion just until it is translucent, then add in the chili flakes & chopped sage.
4. Add the heavy cream & pumpkin mixture to the sautéed onion & simmer until the sauce begins to thicken & reduce.
5. Consult package directions on how to cook your selected pasta. Boil until the pasta is al dente. Strain pasta, reserving about 1 ¼ cup of the pasta water.
6. Slowly pour pasta water into the heavy cream sauce until desired consistency is reached. Stir in the lemon juice. Add in the cooked pasta and season with salt & pepper.
7. Mix in the grated Parmesan. Transfer to plates, and top with reserved crispy sage leaves.

*Enjoy!*

