



## Pumpkin Pasta Sauce

Peel and chop pumpkin, rub with olive oil, salt and pepper.

Roast at 180 degrees until golden.

Scrape into a saucepan, blend with chicken stock (3/4 cup stock to 1.5kg pumpkin). Adjust liquid to make the thick pasta sauce.

Stir in 1 tablespoon of cream if you like!

Delicious over any pasta. Serve with a salad and crusty bread.