

# Creamy Pumpkin Fettuccine

**Season:** Autumn

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Pumpkin & rosemary

**Class focus:** Boiling fresh pasta



<b>Equipment:</b>	<b>Ingredients:</b>
Small stockpot x 1 Colander x 1 Wooden spoon x 1 Serving bowl x 5 Kitchen tong x 5	Hot water from kettle for cooking pasta 1 teaspoon salt ¼ cup olive oil Please get the pasta sauce from <b>Green Group</b>

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Bring a small stockpot of water (from the kettle) to a rolling boil, add salt and pasta, stir gently until pasta is cooked, about 3-5 minutes.
3. Drain and place pasta back into the stockpot.
4. Toss with olive oil.
5. Please get the pasta sauce from **Green Group**.
6. Toss pasta with the sauce.
7. Serve into 5 large serving bowls with a kitchen tong in each.