



UCCOOK

Silky Pumpkin & Sage Pasta

with toasted pistachio nuts

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Veggie: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Strandveld | First Sighting Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	516kJ	3128kJ
Energy	123kcal	748kcal
Protein	4.3g	26.2g
Carbs	20g	123g
of which sugars	3.5g	21.4g
Fibre	2.7g	16.2g
Fat	2.6g	15.5g
of which saturated	0.5g	2.7g
Sodium	47mg	286mg

Allergens: Gluten, Tree Nuts, Wheat, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
	1kg	Pumpkin Chunks <i>cut into small chunks</i>
30ml	40ml	NOMU One For All Rub
300g	400g	Spaghetti
60g	80g	Pistachio Nuts <i>roughly chop</i>
2	2	Onions <i>peel & roughly slice 1½ [2]</i>
3	4	Garlic Cloves <i>peel & grate</i>
15g	20g	Fresh Sage <i>rinse & roughly chop</i>
180ml	240ml	Buttanut Macadamia Yoghurt
15ml	20ml	Nutritional Yeast

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Blender

1. NOMU-SPICED PUMPKIN Preheat the oven to 200°C. Spread the pumpkin on a roasting tray. Coat in oil, the NOMU rub and seasoning. Roast in the hot oven until golden, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 30-35 minutes (shifting halfway).

2. AL DENTE PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving the pasta water, and toss through a drizzle of olive oil.

3. PAN-FRIED PISTACHIOS Place the pistachios in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

4. ONION, GARLIC & SAGE Return the pan to medium heat with a drizzle of oil. When hot, fry the onion until golden, 6-7 minutes (shifting occasionally). In the final 1-2 minutes, add the garlic, and the sage.

5. PUMPKIN PUREE Place ⅓ of the roasted pumpkin and the sage and sautéed onion mix into a blender with the macadamia yoghurt, the yeast and seasoning. Blend until smooth, loosening with the reserved pasta water until desired consistency.

6. COAT IN DELICIOUSNESS Return the pan to medium heat. Add the cooked spaghetti and pumpkin puree. Mix to coat the spaghetti, loosening with the remaining pasta water until saucy.

7. MAMMA MIA! Plate up the silky spaghetti and garnish with the remaining pumpkin chunks and toasted pistachio nuts. Enjoy, Chef!