



# UCCOOK

## Silky Pumpkin & Sage Pasta

with toasted pistachio nuts

**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

**Veggie:** Serves 1 & 2

**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:

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Serves 1	[Serves 2]	
250g	500g	Pumpkin Chunks <i>cut into small chunks</i>
10ml	20ml	NOMU One For All Rub
100g	200g	Spaghetti
20g	40g	Pistachio Nuts <i>roughly chop</i>
1	1	Onion <i>peel &amp; roughly slice ½ [1]</i>
1	2	Garlic Clove/s <i>peel &amp; grate</i>
5g	10g	Fresh Sage <i>rinse &amp; roughly chop</i>
60ml	125ml	Buttanut Macadamia Yoghurt
5ml	10ml	Nutritional Yeast

## From Your Kitchen

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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, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 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, 4-5 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!