

Fusilli with pumpkin

🕒 40 min

Ingredients

400 gr. (14 oz.) Schär gluten-free Fusilli, 300 gr. (11 oz.) pumpkin or winter squash, 1 cup tomato sauce, 2 tablespoons olive oil, 2 tablespoons grated parmesan cheese, 1/2 teaspoon nutmeg, salt to taste

Method

Boil the pumpkin or squash in a little water. In a separate casserole, warm the tomato sauce with salt, in the mean time boil the fusilli in ample salted water. Pass the flesh of the pumpkin through a sieve place in a soup bowl with a pinch of nutmeg. After the pasta has cooked, add it to the soup bowl with the pumpkin, the tomato sauce, the olive oil, and the parmesan cheese and mix well.

