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Creamy Pumpkin Pasta

recipe adapted from Rachel Gurjar, Bon Appetit

Ingredients:

- 1 lb medium tube-shaped pasta
- kosher salt
- ¼ cup extra virgin olive oil
- 1 medium white onion, finely chopped
- 6 cloves garlic, finely chopped
- 1.5 tsp crushed red pepper flakes
- 1 15-oz can unsweetened pumpkin puree
- ½ cup heavy cream
- zest of 1 lemon
- 2 oz Parmesan, finely grated (about 1 cup), plus more for serving
- infused olive oil for drizzling

Instructions:

- Cook 1 lb pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 2 cups pasta cooking liquid.
- Meanwhile, heat ¼ cup olive oil in a large Dutch oven or other heavy pot over medium.
- Cook 1 white onion, garlic, red pepper flakes stirring often, until onion is softened, 10-12 minutes.
- Add one 15-oz can unsweetened pumpkin puree and cook, stirring often, until warmed through, about 5 minutes. Stir in ½ cup heavy cream and 1.5 cups pasta cooking liquid.
- Add pasta to sauce and cook, tossing and adding more pasta cooking liquid ¼ cup at a time, if needed, until sauce coats pasta, about 2 minutes.

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Instructions Continued:

- Add zest of 1 lemon and 2 oz Parmesan and toss to combine.
- Divide pasta among shallow bowls.
- Drizzle desired amount of infused olive oil on each bowl, top with more Parmesan and red pepper flakes.
- Enjoy!

Notes:

