

Pumpkin and Mushroom Pasta with Gorgonzola

READY IN



45 min.

SERVINGS



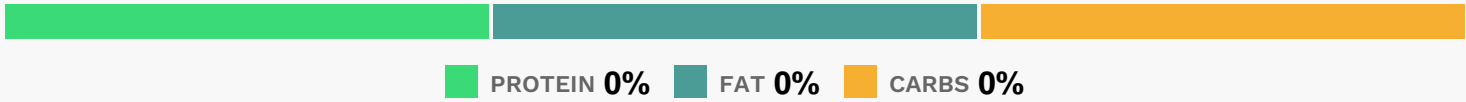
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Directions

- ☐ Heat the oil in a pan.
- ☐ Add the onions and mushrooms and slowly cook them until they are nice and caramelized, about an 20 minutes.
- ☐ Start cooking the pasta.
- ☐ Add the garlic, sage, red chili pepper flakes and nutmeg and saute until fragrant, about a minute.
- ☐ Add the pumpkin puree, cream, gorgonzola, salt and pepper and simmer to reduce for a few minutes.
- ☐ Melt the butter in a pan.

- ☐
- Add the sage leaves and fry until Crispy.
- ☐
- Toss the pasta in the sauce and serve garnished with the crispy butter fried sage.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)