



**RECIPE OF THE MONTH
OCTOBER 2018**



**SAVORY PASTA
WITH CREAMY PUMPKIN SAUCE**

Pumpkins are a classic symbol of the season, whether carved as jack-o-lantern or baked into a favorite recipe like our Pumpkin Pasta. Serve with a green salad and a glass of Virginia Sauvignon Blanc or Pinot Grigio.

RECIPE

(serves 6 to 8)

½ cup hazelnuts

1 lb fettuccini

4 T unsalted butter

1 medium red onion, diced

2 garlic cloves, minced

2 tsp minced sage

1 15-ounce can pumpkin puree (not pie filling)

Kosher salt and ground pepper

½ cup mascarpone cheese

¼ cup parmesan cheese, freshly grated

¼ cup snipped chives

- Preheat oven to 375°. Spread hazelnuts in pie plate and toast until golden. Cool and rub off most of the skins; roughly chop.
- In large pot of boiling salted water, cook the pasta until al dente. Drain, reserving 1 cup of liquid.
- Melt butter in medium saucepan. Add onion, garlic and sage and cook over moderately low heat until onion is softened (about 7 minutes). Transfer mixture to food processor and add

pumpkin puree. Process until smooth then season with salt and pepper.

- Wipe out the pasta pot. Scrape pumpkin puree into the pot and cook over moderately low heat until hot. Mix in the cheeses. Add the pasta and reserved liquid and toss to coat thoroughly and heat through.
- Transfer to individual bowls. Sprinkle hazelnuts and chives on top with additional parmesan.