



Pumpkin Chorizo Bucatini

By: David Rose

2 # small pumpkin (yields about 1/2 cup pumpkin purée)
6 oz bucatini pasta (cooked al denté)
1/2 cup small diced yellow onion
2 to 3 Calabrian Chilis (minced) *depending on desired spice level
2 T Italian Parsley (chopped)
3.5 oz Dried Chorizo (thinly sliced)
2 basil leaves (hand torn)
6 whole basil leaves
1 cup chicken stock
6 oz freshly grated Parmesan cheese or Vegan "Parmesan cheeze"
5 T olive oil
S + P

****Vegan "Parmesan cheeze" (optional)**

1 cup roasted cashews
2 tablespoons nutritional yeast
1 teaspoon kosher salt

1.) Combine all ingredients in food processor, and blend until well incorporated.

Pumpkin Chorizo Bucatini

- 1.) Preheat oven to 400 degrees.
- 2.) Quarter and remove seeds from pumpkin, coat with 3 T olive oil and season with S + P.
- 3.) Stand pumpkin meat side up, place on sheet pan and roast about 45 mins, until golden brown and fork tender.
- 4.) Remove pumpkin meat, from skin and blend in food processor until smooth, creamy consistency.
- 5.) In a large saucepan, bring to medium high heat, add 2 T olive oil, add onions, garlic, and Calabrian chilis; sauté for about 2 mins.
- 6.) Add chorizo to pan, and sauté until browned, about 3 mins; add spinach, pinch S+P and sauté until wilted.
- 7.) Add pumpkin purée, and chicken stock, bring to a boil, and then reduce to a simmer about 3 to mins; season to taste with S+P
- 8.) Add cooked bucatini, parsley and hand torn basil to pan, toss until well coated.
- 9.) Plate and garnish with grated Parmesan or Vegan "Parmesan cheeze", and 2 to 3 whole basil leaves.

Yield: 2 Servings
Difficulty: Moderate
Time: 1 hr 30 mins