

DINNERLY



Lemon Pumpkin Pasta with Baby Spinach



20-30 minutes



4 Servings

The secret is in the sauce with this one. Pan-fry pumpkin and garlic until golden, then toss with miso, butter and stock. Shhh... don't tell anyone, it's that simple!

WHAT WE SEND

- 1 lemon
- 800g pumpkin
- 500g tagliatelle pasta ¹
- 40g miso paste ^{1,6}
- 100g parmesan ⁷
- 150g baby spinach leaves

WHAT YOU NEED

- butter ⁷
- chilli flakes
- garlic clove
- olive oil

TOOLS

- fine grater
- large frypan with lid
- large saucepan

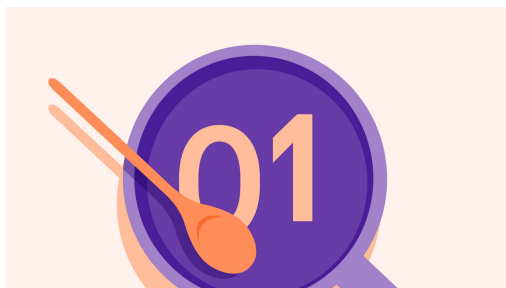
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 685kcal, Fat 24.9g, Carbs 80.6g, Proteins 25.9g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Peel the **pumpkin** and cut into 1-2cm chunks. Crush or finely chop 2 **garlic cloves**. Cut the **lemon** into wedges. Finely grate the **parmesan**.



2. Cook pumpkin

Heat 2 **tbs olive oil** in a large deep frypan over medium heat. Cook the **pumpkin** and **garlic**, covered, stirring occasionally, for 15 mins or until soft. Remove the pan from the heat.



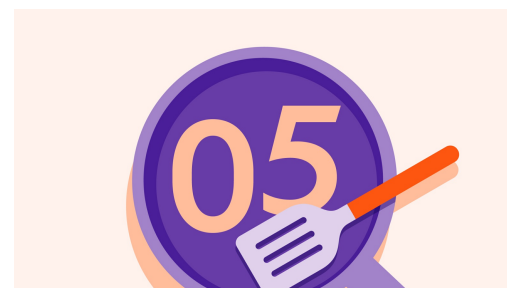
3. Cook pasta

Meanwhile, cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 9 mins or until al dente. Reserve **250ml (1 cup) cooking water** in a heatproof jug, then drain the pasta. Add the **miso paste** to the cooking water and stir to dissolve.



4. Make sauce

Reserve **half the pumpkin**, then coarsely mash the **remaining pumpkin** in the pan. Add the **pasta**, **miso water**, **spinach**, **30g butter** and $\frac{1}{4}$ **tsp chilli flakes**, if desired. Return the pan to medium-high heat and cook, stirring, for 2 mins or until the spinach has wilted. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **pasta mixture** among bowls, top with the **reserved pumpkin**, then scatter over the **parmesan**. Serve with the **lemon wedges** for squeezing over and enjoy.



6. Make it yours

Scatter with toasted slivered almonds for extra delicious crunch.