

CHEF SARA RHODES

## PUMPKIN PASTA WITH KALE

2 cups dry penne pasta, regular,  
quinoa or wheat  
4 cups fresh kale, torn in pieces  
½ cup dry white wine  
4 Tbsp. sliced green onions – about 4  
or 5  
4 cloves garlic, minced  
2 cups Half and Half – divided  
1/3 cup pumpkin puree  
1 Tbsp. fresh sage, chopped  
½ cup finely shredded parmesan  
cheese – divided  
2 Tbsp. butter  
1/8 tsp. ground cloves  
1/4 tsp. ground cinnamon  
Salt and pepper to taste  
Glazed Pecans, chopped



Cook pasta according to package directions, adding the kale in the last 30 seconds.  
Drain and set aside.

In a large skillet, combine the wine, 2 Tbsp. of the green onions and the garlic. Bring to a boil. Reduce heat and simmer, uncovered for about 5 minutes or until liquid is almost evaporated. Stir in the 1 ½ cups half and half. Return to boiling. Reduce heat and simmer about 6 minutes. Stir in pumpkin, sage, ¼ cup of the cheese, butter, cloves and cinnamon. Stir over low heat until smooth. Add the pasta with the kale to the sauce. Mix thoroughly. Over low heat add the rest of the half and half a little at a time until creamy. Salt and pepper to taste.

Garnish pasta with the rest of the green onions and parmesan cheese and glazed pecans.