



Fusilli With Pumpkin, Sausage And Mushrooms Sauce

I love the combination of the sweetness of the pumpkin and the savory of the sausage.

Ingredients (4 Servings)

Shopping List

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| <input type="checkbox"/> 320 g Of Fusillo | <input type="checkbox"/> 350 g Of Sausage |
| <input type="checkbox"/> 300 g Of Pumpkin | <input type="checkbox"/> 100 g Of Champignon Mushrooms |
| <input type="checkbox"/> 100 g Of Tomato Pulp | <input type="checkbox"/> 1 Clove Of Garlic |
| <input type="checkbox"/> 1 dl Of Vegetable Broth | <input type="checkbox"/> 40 g Of Butter |
| <input type="checkbox"/> Parsley To Taste | <input type="checkbox"/> Salt And Pepper To Taste |

Preparation

Fusilli With Pumpkin, Sausage And Mushrooms Sauce

Prepare The Dish

Saut the garlic, the sausage, and the pumpkin in frying pan with butter till brown and let cook over a high heat for 2-3 minutes. Add the mushrooms and let cook for a few minutes, than season with salt and pepper and simmer for 10 minutes. After 10 minutes, add the tomato pulp, season with a teaspoon of chopped parsley and let the sauce simmer.

Cook The Pasta

Boil the fusilli in plenty of salted, boiling water until it's al dente and drain. Turn the pasta out into the pan containing the sausage sauce.

Serving

Toss for just a little then turn out into individual plates.