



## 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

- |  |  |
|--|--|
| <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

Sauté 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.