

SPAGHETTI PUMPKIN CARBONARA

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 6

1 pound spaghetti
¾ cup canned pumpkin puree
1 cup chicken broth
1 large egg
1 egg yolk
¾ cup freshly grated pecorino cheese
¼ teaspoon ground nutmeg
½ teaspoon freshly ground black pepper, plus more for serving
2 tablespoons olive oil
4 ounces pancetta, prosciutto, or bacon, diced
2 garlic cloves, smashed and peeled
½ onion thinly sliced
½ teaspoon kosher salt
1 cup freshly grated parmesan cheese, plus more for serving
3 tablespoons chopped Italian parsley, optional

Directions:

- Bring a large pot of water to a boil over high heat
- Season the water generously with salt
- Cook the pasta for 2 minutes less than package directions, about 10 minutes
- Drain well reserving ½ cup of pasta water
- Add the pumpkin, chicken broth, egg, egg yolk, pecorino, nutmeg, and black pepper to a blender and puree on high until smooth
- Heat a large skillet over medium heat
- Add the oil and pancetta and cook, stirring often for about 5 minutes or until the pancetta is golden and crispy
- Add the garlic, onions and salt to the pan and cook, stirring often, for another 5 minutes or until the onion is soft and fragrant
- Add the cooked pasta to the pan and sprinkle the bare pasta with the parmesan cheese
- Add ¼ cup of pasta water and toss to coat
- Add the pumpkin mixture to the pasta and cook and additional 2 – 3 minutes, adding more pasta water as needed until the mixture is slightly thickened and coats the pasta
- Be sure to stir and toss the pasta constantly as to not scramble the egg
- Serve topped with additional parmesan, black pepper, and parsley if desired

Pumpkin Patch Biscuits

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Ingredients:

- 1-3/4 cups all-purpose flour
- 1/4 cup packed brown sugar
- 2-1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 1/2 cup plus 1-1/2 tsp. cold butter, divided
- 3/4 cup canned pumpkin
- 1/3 cup buttermilk

Directions:

1. In a large bowl, combine the flour, brown sugar, baking powder, salt and baking soda. Cut in 1/2 cup butter until mixture resembles coarse crumbs. Combine pumpkin and buttermilk; stir into crumb mixture just until moistened.
2. Turn on a lightly floured surface; knead 8-10 times. Pat or roll out to 1-in. thickness; cut with a floured 2-1/2 in. biscuit cutter. Place 1 in. apart on baking sheet.
3. Bake at 425 degrees for 18-22 minutes or until golden brown. Melt remaining butter; brush over biscuits. Serve warm.

Yield: 6 biscuits