Creamy pumpkin pasta

Ingredients:
- 2-3 tablespoon olive oil
- 2 garlic cloves, crushed
- 4-6 sage leaves
- 500g pumpkin, cut into long ribbons
- 300ml pure cream
- 2 tablespoons finely grated parmesan
- 60g baby spinach or warrigal greens or silver-beet

Method

Cook pasta in a large saucepan of boiling salted water, until tender. Drain.

1. Use a peeler and make ribbons with the pumpkin
2. Heat oil in a large, deep frying pan over medium heat. Add garlic and sage. Cook, stirring for 1-2 minutes or until fragrant.
3. Add pumpkin. Cook, stirring occasionally, until the pumpkin is tender.
4. Add cream and parmesan. Cook for 1 to 2 minutes or until heated through.
5. Add spinach and pasta to pumpkin mixture.