



Cooking with Jax Hamilton

Vegan Tagliatelle with Pesto, Chilli & Pumpkin

These glorious ribbons of silky pasta paired with the full flavour pesto, earthy sweet pumpkin and hit of just a little heat, is enough to send even a meat eater to pasta pesto heaven. Oh! Didn't I say, yes, this is vegan all the way.

Prep time: 5 min

Cook time: 15 Min

Serves: 4

Ingredients

500g Pasta Vera vegan tagliatelle

1 tbsp olive oil

1 clove garlic, crushed

1 tsp chilli flakes OR 1 fresh deseeded chopped

450g pumpkin, grated

200g Pasta Vera vegan pesto



Method

Fill a saucepan with water, season generously with salt, bring to a rolling boil, then drop your pasta in.

Stir and separate the ribbons with a fork. Cook until 'al dente' or soft when squeezed between thumb and finger.

Pour the olive oil into a large, heavy based frying pan. Over a medium heat gently cook the garlic, then add the chilli flakes.

Sauté for 2 minutes, increase the heat and sprinkle in the pumpkin. Ensure the whole pan is covered, in one layer if you can.

Cook on one side until the pumpkin is crispy then toss over and cook the other side. Once the other side is crispy, remove a large spoonful and set aside.

Drain the pasta, and pour over the chilli pumpkin mixture. Toss through the pesto.

Season with salt and freshly ground black pepper. Garnish with remaining crispy pumpkin and a little vegan parmesan.

Serve with a green side salad or garlic bread and a glass of crisp cold pinot gris.

Jax Says : socializing and eating with my sons or friends is all about being inclusive. Sharing a dish of ribbon pasta is such a joy. As well as being vegan / vegetarian, this recipe is simple, seasonal and delicious.