



PUMPKIN & SAGE SAUCE

4 tblsp olive oil
4 tbsp fresh sage leaves, *shredded*
2kg pumpkin, *cut into 1cm cubes*
8 spring onions, *chopped*
4 tblsp balsamic vinegar
3 cups cream
3 cups vegetable stock

1. Heat oil in large frying pan, add pumpkin to cook, stirring occasionally uncovered for 15 minutes or until slightly brown and just tender.
2. Add onion and sage cook for 1 minute. Remove from pan and cover to keep warm.
3. Meanwhile place vinegar, cream and stock in a clean frying pan, bring to a slow boil. Reduce heat and simmer uncovered for 5 minutes. Add pumpkin mixture and cook stirring over low heat until the sauce is heated through.
4. Serve with pasta and enjoy!!!!

Serves 16 meals or approx 30 tastes in classroom.