Squid ink pasta with pumpkin sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 grams of squid ink pasta
- 1 cup of diced pumpkin, peeled
- 2 - 3 poppy seeds
- 1/2 cup of parmesan cheese
- pinch of nutmeg
- 1 tablespoon of olive oil
- freshly ground pepper

Instructions

1. Cook pasta al dente. Drain and pour with cold water.

2. Heat olive oil, fry pumpkin till soften about 3 minutes, sprinkle with salt and freshly ground pepper, add parmesan cheese, nutmeg and poppy seeds.
3. Add pasta to frying pan, mix with pumpkin sauce.
4. Serve sprinkled with parmesan.