



Halloween Pasta

Jacob · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

The colors in this pasta dish make it perfect for a Halloween potluck but it can be made any time with different pasta. Fresh pumpkin, garlic, chickpeas, and Parmesan make it very tasty with no need for sauce.

Ingredients

- 2 cups Halloween-shaped pasta - 2 cups wagon wheel-shaped pasta - 2 ½ cups peeled chopped pumpkin - 1 teaspoon ground nutmeg - 1 teaspoon ground allspice - 1 teaspoon ground cinnamon - 1 teaspoon minced garlic - 1 teaspoon chopped onion - 1 teaspoon chili powder - 3 tablespoons olive oil - 1 (4 ounce) can sliced black olives - 1 (8 ounce) can garbanzo beans
- drained - ¼ cup chopped garlic - ½ cup grated Parmesan cheese - ¼ cup olive oil - 3 tablespoons dried oregano

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook Halloween-shaped and wagon wheel-shaped pasta in boiling water
2. stirring occasionally until cooked through but firm to the bite
3. about 12 minutes. Drain and transfer pasta to a large bowl. Place pumpkin in a large pot and cover with salted water; bring to a boil. Reduce heat to medium-low and simmer until tender
4. about 20 minutes. Drain and return pumpkin to pot. Add nutmeg
5. allspice
6. cinnamon
7. 1 teaspoon garlic
8. onion
9. chili powder
10. and 3 tablespoons olive oil; stir to coat. Toss olives and garbanzo beans into cooked pasta. Add 1/4 cup garlic
11. Parmesan cheese
12. 1/4 cup olive oil
13. and oregano. Toss to coat; top with pumpkin mixture.