

# Pasta with pumpkin sauce and caramelized pecans with chili

## Raciones para 1

250 g  
Tomato spaghetti  
1  
Onion  
2  
Garlic  
350 g  
Pumpkin  
200 ml  
Beer  
10  
Basil leaves  
50 g  
Pecans  
20 g  
Agave  
  
Olive oil  
1 pinch  
Chili  
  
Salt and black pepper

- 1 Peel and chop garlic and onion.
- 2 Heat olive oil and stir fry onions and garlic with a pinch of salt, until they turn brown.
- 3 Add diced, peeled pumpkin, stir, and add beer. Put a lid and leave over low heat.
- 4 Remove from heat, add basil leaves, and blend with an electric mixer. Add salt and pepper to taste.
- 5 Boil pasta al dente in water with salt. Drain and save some of the boiled water for later.
- 6 Place the sauce in a pan. Add some of the pasta water we saved before, and bring it to a boil. Add pasta then and stir until everything is well-combined.
- 7 For the pecans, place them in a hot pan and stir or they will get burned. Add agave and chili. Cook for some minutes and put them over parchment paper until caramel is hard.
- 8 Serve pasta with pecans, fresh ground black pepper and, if you wish, some fried basil leaves.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pasta-con-salsa-de-calabaza-y-pecanas-caramelizadas-con-chile/>

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