

# Pasta with pumpkin sauce and caramelized pecans with chili

COOKING  
LOVERS TEKA

## 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/en/receta/pasta-con-salsa-de-calabaza-y-pecanas-caramelizadas-con-chile/>

