

# **PUMPKIN CRÈME FRAICHE SPAGHETTI** SERVES ABOUT 4

**8 oz spaghetti**  
**2 Tbsp olive oil**  
**1 cup onions, sliced very thin**  
**10 large sage leaves**

**½ cup canned pumpkin puree**  
**4 Tbsp crème fraiche**  
**½ tsp pumpkin pie spice**  
**Salt and white pepper to taste**

Carefully add pasta to a pot of boiling water. While pasta is cooking, heat olive oil in a separate pan and sauté onions until crisp and brown. Add sage leaves to onions until crisp. Do not burn. Set aside. Drain pasta and place back in same cooking pot. Add puree, crème fraiche and spice to pasta. Toss and add salt and pepper to taste. Serve pasta in a bowl topped with fried onions and sage.

