



2 hours



10 minutes

Easy



## BUTTERNUT, BOEREWORS AND BOWTIE PASTA

*Serves 4 - 6 Portions*

### *Ingredients*

- 250ml **Versatie®**
- 500g Bowtie pasta
- 450g Boerewors
- 1 Whole butternut
- 150g Fresh sage (100g chopped finely)
- 10g Coriander seeds crushed
- 1 White onion
- Salt
- Pepper
- 5ml Olive oil

### *Method*

#### **For the pasta**

1. Preheat oven to 180°C.
2. Prick the butternut with a fork making sure there are many small holes.
3. Roast the butternut whole for an hour and a half or until the butternut is soft. Set aside.
4. Boil pasta until al dente.
5. Portion the boerewors into bite sizes.
6. Heat olive oil in a pan and fry the boerewors until browned, remove from the pan.
7. In the same pan brown the chopped onions, coriander seeds and chopped sage, set aside.
8. Scoop all the flesh out of the butternut and remove the seeds.
9. Cut half the butternut into chunks.
10. Add the other half to the sautéed onions and herbs, cook until it forms a paste and has slightly caramelised. Season generously.
11. Add the **Versatie®** and allow to simmer on a low heat for 3 minutes.
12. When the sauce thickens add the boerewors and butternut chunks.
13. Simmer for a few minutes. Add the pasta.
14. Season and garnish with the remaining sage.