

More than 45 minutes

Serves 4

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 1 large packet (1kg) butternut cubes
- 2 Tbsp (30ml) olive oil
- Salt and milled pepper
- 400g PnP spaghetti
- 3 cloves garlic, chopped
- 2 red chillies, chopped
- 1 can (400g) coconut milk
- Handful fresh coriander, for serving
- Handful sesame seeds, for serving

Method:

1. Preheat oven to 200°C. Place butternut on a tray, drizzle with half the oil and season.
2. Roast for 25-30 minutes or until brown and soft.
3. Meanwhile, bring a pot of salted water to a rolling boil and cook pasta for 8 minutes, stirring regularly.
4. Drain, reserving a cup of pasta water, and rinse pasta under cold water to stop the cooking process.
5. Set aside.
6. Heat remaining olive oil in a pot and sauté garlic and chilli.
7. Add coconut milk and simmer for 3-5 minutes.
8. Add butternut and blitz to a smooth sauce. Season.
9. Toss pasta through sauce, adding a splash of reserved pasta water to thin it down, if you like.
10. Serve immediately with fresh coriander and sesame seeds.