

**TOTAL TIME**

15 minutes

**PREP TIME**

5 minutes

**COOK TIME**

10 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# TOMATO PUMPKIN PASTA

**INGREDIENTS**

1 dry pint Pure Flavor® Sangria® Medley Tomatoes, halved  
1 package of cooked pasta  
5 slices bacon, cut into bite-sized pieces  
1 ½ cup pumpkin purée  
½ cup unsweetened almond milk  
½ cup chicken bone broth  
1 zucchini, sliced and quartered  
3 cloves garlic, minced  
1 tsp dried thyme  
1 tsp dried sage  
1 tsp salt  
¼ tsp paprika

**DIRECTIONS**

1. In a pan on medium heat, add bacon slices. Cook 5 to 7 minutes. Remove and place on a paper towel lined plate. Add garlic, zucchini, thyme, sage, paprika and salt to the same pan. Cook for 5 minutes until zucchini is slightly golden brown on both sides.
2. Add the pumpkin purée, almond milk and chicken stock. Bring to a boil and then add tomatoes. Stir until combined.
3. Add cooked pasta and bacon, mix well, and serve.

*Follow us*

pure-flavor.com

pure  
flavor®