

# What's Cooking

## Pasta in Spinach Basil Sauce

By October, most of the plants in my garden are dead. However, their memory lives on in the abundance of spinach I have in my freezer! Here's one of my favourite recipes that reminds me of summer while still warming my stomach in the fall.

### Ingredients

- 300 grams pasta
- Olive oil (for the pasta and for the pots)
- 2 or 3 cloves garlic, finely chopped
- 3 cups spinach, (fresh or frozen, coarsely chopped)
- 1 teaspoon Cumin powder
- 1 cup Milk
- 5 or 6 basil leaves (torn roughly)
- ¼ cup Parmesan cheese, grated
- Salt and Pepper, to taste

### Instructions

1. Cook the pasta in salted water until it is al dente. Rinse the cooked pasta under cold water and drizzle it with a little oil to prevent it from sticking.
2. Heat olive oil in a large pot. Once the oil is hot, add finely chopped garlic and sauté it for a few seconds. Add the chopped spinach, cumin, salt and pepper.
3. Let it cook till the spinach wilts down or becomes soft. Once it's wilted and shiny, switch off the heat and leave it aside to cool down (about ten or fifteen minutes)
4. Using an upright or immersion blender, blend the cooked spinach mixture, milk, basil and parmesan into a smooth puree.
5. Heat up some more oil in a pot. Once the oil is hot, add the cooked pasta and the spinach puree. Mix it till well coated and let cook for 4 to 5 minutes.

## Pumpkin Cream Cheese Muffins

Nothing feels more like fall to me than pumpkins, and a cream cheese swirl takes these muffins to the next level of coziness!

### Ingredients

#### *Muffins*

- 1 3/4 cups all purpose flour
- 1 tablespoon pumpkin spice (or 1 tsp each of nutmeg, ginger, & cinnamon)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (15 oz) can pumpkin puree
- 1 cup granulated sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract

#### *Cream Cheese Swirl*

- 8 oz cream cheese
- 1/4 cup granulated sugar
- 1 large egg yolk
- 2 teaspoons vanilla extract

### Instructions

1. Preheat oven to 375°F. Place paper baking cups into muffin pan. Set aside.
2. In a medium bowl, whisk flour, pumpkin spice, baking soda and salt until well combined. Set aside.
3. In large bowl, whisk together the pumpkin, sugar and brown sugar.
4. Beat in eggs, vegetable oil and vanilla extract. Slowly whisk in the flour mixture, until there are no lumps. Fill muffin tins 3/4 full.
5. In a medium bowl, beat cream cheese until smooth. Add in sugar, egg yolk and vanilla extract and beat until well combined.
6. Top each muffin with about 1 tablespoon of cream cheese mixture and use a toothpick to swirl it into the batter. This won't look smooth, but they'll bake up much prettier!
7. Bake muffins for 18-20 minutes, or until a toothpick inserted in the center comes out clean.