



# SALTED CARAMEL APPLE PASTA W/ PUMPKIN CREAM

SAUCE

Mixing our three favorite things: pasta, fall, and dessert!



Recipe Yield: 1 serving but serves 2

Prep Time: 15 minutes

Total Time: 20 minutes



## Ingredients

1 Sweet Street Salted Caramel Cookie

1/8 lb Barilla Linguine or similar long cut pasta

1 cup FAV R PAC Roasted Fiji Apples

1 tsp Libby Pumpkin Puree

1/2 cup Coffee Mate Vanilla Creamer

## Directions

### step 1

Cut the cookie into a triangle, which would leave 3 small half moon shapes, save 1 half moon shape, the triangle and crumble the rest.

### step 2

In a sauté pan, place the apples, creamer and pumpkin and bring to temp.

### step 3

Cook the pasta per instructions

### step 4

Toss cooked pasta into apple pumpkin cream sauce and add a touch of the pasta water

### step 5

Sauté until the pasta is well coated and silky

### step 6

Plate, sprinkle with the salted caramel cookie crumbs, and garnish with the cut portions of the cookie