Savory Pumpkin Sauce and Cheese Tortellini

2 tablespoons olive oil

1 cup finely chopped leeks

1 tablespoon minced garlic

1 cup white wine

1 teaspoon dried thyme leaves

¼ teaspoon cinnamon

¼ teaspoon nutmeg

¼ teaspoon black pepper

1 ½ cups vegetable broth

2 tablespoon tomato paste

1 cup pureed pumpkin or winter squash (canned or from fresh)

2 ounces milk

Salt to taste

20 ounces of cooked cheese tortellini or ravioli

Parmesan cheese for garnish

Place a pot large pot of water over high heat to boil for the tortellini. For the sauce, heat a large skillet to medium. Add olive oil, then leeks and cook until they are tender, 3 – 4 minutes. Add garlic and cook another minute or so. Turn the heat to medium high, pour in white wine and cook until almost all of the liquid is reduced. Add thyme, cinnamon, nutmeg and pepper while wine is cooking. Reduce the heat and whisk in the remaining ingredients and simmer for 10 minutes of so. Taste sauce to determine if you need to add salt. If you use regular vegetable broth, it should have plenty. Once pasta is done, drain and toss with sauce. Plate, and then garnish with Parmesan cheese.

Serves 6