



# Noreen's Kitchen

## Pumpkin Pizza Sauce

### Ingredients

|   |                                  |
|---|----------------------------------|
| 15 ounce can solid pack pumpkin or 2 cups fresh | 1 teaspoon poultry seasoning     |
| 1 cup onion, minced                             | 1 teaspoon rubbed sage           |
| 3 cloves garlic, minced                         | ½ teaspoon dried thyme           |
| 1 cup sweet red or orange bell pepper, diced    | ½ teaspoon dried marjoram        |
| ¼ cup olive oil                                 | ¼ teaspoon ground nutmeg         |
| ½ cup Parmesan cheese                           | 1 cup chicken or vegetable stock |

### Step by Step Instructions

Heat olive oil in a large skillet.

Add onion, garlic and bell pepper. Sautee for 5 minutes or until soft and the onions are translucent and just a bit brown but not caramelized.

Add spices and stir well to toast.

Add pumpkin and incorporate well.

Slowly add stock in ½ cup at a time until the desired consistency is reached.

Simmer for a few minutes to allow flavors to meld then this is ready to use.

Use on pizza, or as an addition to a pasta bake.

Store leftovers in a mason jar or container with a tight-fitting lid. Use within 1 week.