

Pumpkin Alfredo Pasta



FROM THE KITCHEN OF
DEBBIE MACOMBER

With cooler weather creeping in, you'll be happy to dig into this warm, savory Pumpkin Alfredo Pasta. This sauce has simple ingredients that come together quickly to create a velvety, fall-inspired sauce.

Serves 4

Ingredients

- 12 ounces fettuccini pasta
- 1 Tablespoon unsalted butter
- 1 small shallot, chopped (about $\frac{1}{4}$ cup)
- 2 garlic cloves, minced (about 2 teaspoons)
- $\frac{2}{3}$ cup pumpkin purée
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon ground nutmeg
- 1 $\frac{1}{4}$ cups half & half
- $\frac{3}{4}$ cup freshly grated Parmesan cheese, plus more for serving
- $\frac{1}{4}$ cup toasted pine nuts
- Chopped parsley, for serving

Directions

Boil pasta according to package directions. Keep warm.

In a large skillet, melt butter over medium-high heat. Add the shallot and sauté until soft, 3-4 minutes. Add the garlic and sauté for an additional minute, until fragrant. Add the pumpkin purée, salt, and nutmeg. Cook, stirring occasionally, for 2 minutes. Slowly whisk in half & half until incorporated. Bring to a simmer, then turn heat down to low, and simmer for 1-2 minutes until slightly thickened. Add Parmesan cheese; stir until melted. Season with salt and pepper to taste.

Toss cooked pasta with sauce to coat. Divide among serving plates, and top with additional Parmesan cheese, pine nuts, and parsley. Serve.