

GUASTELLO'S VILLAGE MARKET

Pumpkin Pasta Alfredo

Ingredients:

12 oz. rigatoni
10 fresh sage leaves
2 tbl. butter
1 cup canned pumpkin
1 cup heavy cream
Pinch of nutmeg
Salt and freshly ground black pepper
Grated Parmesan for serving

In a large pot of boiling salted water, cook pasta according to package instructions. Reserve ½ cup of pasta water; drain pasta.

In large skillet, sauté sage leaves in butter. Whisk in pumpkin, cream and a pinch of nutmeg. Simmer 5 minutes. Season to taste with salt and pepper.

Add cooked pasta to the pumpkin mixture. Taste again for seasoning. Top with grated Parmesan and serve immediately.

Cook's Note: If pasta seems to dry add a little of the reserved pasta water.

Credit: Food Network