

Rigatoni with Pumpkin and Bacon

Ingredients:

8 slices bacon, cut into 1-inch pieces
1 onion, peeled, cut into ½ inch dice
1 ½ tsp. coarse salt, plus more for cooking water
¼ tsp. freshly ground black pepper
1 two-pound pumpkin, such as "Small Sugar Pie", peeled, cut into ¾ inch cubes
1 tbl. chopped fresh sage
¼ tsp. ground allspice
1 ½ cups chicken stock
3 tbl. heavy cream
1 lb. rigatoni
1 cup freshly grated Parmesan cheese
2 tbl. pepitas (hulled pumpkin seeds)

Directions:

Cook bacon in a large, deep skillet over medium heat until fat is rendered and bacon is almost crisp, about 5 minutes. Remove from skillet with a slotted spoon, and drain on paper towels, set aside.

Add onion, salt and pepper; cook stirring occasionally, until soft, about 5 minutes. Add pumpkin, sage, and allspice; cook, stirring frequently, until pumpkin is coated with bacon fat, about 5 minutes.

Add stock; bring to a simmer. Reduce heat to medium-low; stir in cream; gently simmer until pumpkin is soft and sauce has slightly thickened, about 20 minutes.

Meanwhile, bring a large pot of water to a boil. Salt the water, add the rigatoni, and cook until tender. Drain pasta.

Add cooked pasta and bacon to skillet; stir gently to combine. Divide pasta among serving bowls. Serve topped with grated Parmesan and pumpkin seeds.

~ Credit: Martha Stewart Living