

Creamy Pumpkin Pasta

Ingredients

- 8-10 ounces pasta, al dente
- 2 tablespoons butter, salted
- ½ cup shallots, diced small
- 1 tablespoon garlic, minced
- 1 cup pumpkin puree, not pumpkin pie mix
- 1 teaspoon salt
- ½ teaspoon pumpkin pie spice
- ¼ teaspoon black pepper
- ¼ - ½ cup pasta water
- ½ cup heavy cream
- ¼ cup grated parmesan cheese

Instructions

- Boil a pot of water and cook the pasta al dente. Reserve ½ cup of pasta water for the sauce.
- Drain off the remaining water using a colander. Set aside.
- In a large, non-stick saucepan, over medium heat, add the butter, minced garlic and diced shallots.
- Once the shallots are translucent, add the pumpkin puree, pumpkin pie spice, salt and pepper. Stir well.
- Next, add some of the reserved pasta water.
- Then, add the heavy cream and grated parmesan cheese. Stir until the cheese is fully melted.
- Once the sauce is ready, add the cooked pasta and toss until its well coated. Top with extra grated cheese and serve hot.