

CREAMY PUMPKIN PASTA

Ingredients

1 pound rigatoni pasta
1 small onion, finely chopped
2 cloves garlic, minced
2 Tbsp butter
2 cups pumpkin puree
2 cups chicken broth
1/4 cup heavy cream
1/2 cup sour cream
1/4 tsp nutmeg
1 tsp salt
1/4 tsp black pepper
2 Tbsp fresh parsley, minced
1/4 cup Parmesan cheese

Directions

1. Boil the pasta in salted water until al dente. Drain pasta and set aside.
2. In a large skillet, saute the onion and garlic in butter, over medium heat, until soft.
3. Whisk in the pumpkin puree, chicken broth, heavy cream, sour cream, and seasonings.
4. Simmer pumpkin sauce 10 minutes, stirring occasionally.
5. Stir cooked pasta into pumpkin sauce, simmering 2-3 minutes more until thick.
6. Garnish with Parmesan cheese and parsley, if desired.

Serves 6

Source: *Dinner then Dessert* (website)