



PUMPKIN MAC 'N' CHEESE



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“ My daughter gave this one to me, as I became a vegetarian in 2010 and she has been one for 20 years. Love this one in the Fall. ”





SERVES
4

PUMPKIN MAC 'N' CHEESE

INGREDIENTS

- **2 cups** pumpkin purée
- **½ cup** milk
- **¼ cup** plus 2 tbsp grated parmesan
- **1 cup** cheddar cheese
- **½ cup** grated mozzarella cheese
- **¼ tsp** ground mustard
- **½ tsp** Worcestershire Sauce
- **¼ tsp** ground red pepper
(Optional: Just for a little kick)
- **10 oz** choice of small pasta
- **⅓ cup** breadcrumbs



NORTH-EAST

- 1 Preheat oven to 350°F/180°C degrees
- 2 Boil pasta to al dente and mix in breadcrumbs with 2 tbsp grated parmesan cheese. Add enough water to keep it crumbly but able to clump together (about 1½ tsp)
- 3 Heat pumpkin puree in a medium saucepan over medium to high heat, add milk and thoroughly combine
- 4 Turn heat down to low. Add ¼ cup parmesan cheese, ½ cup cheddar cheese, and the mozzarella cheese. Stir until melted
- 5 Add mustard, Worcestershire Sauce, red pepper (if using), and salt & pepper
- 6 Mix pumpkin sauce with drained pasta until thoroughly combined. Mix in rest of cheddar cheese. Adjust seasonings with salt and pepper
- 7 Separate pasta among 4 ramekins and sprinkle breadcrumb mixture on top and place in oven
- 8 Bake for 10 minutes or until breadcrumbs are golden brown

#IMEXRECIPES