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Recipes**

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# Pumpkin Mac and Cheese

## INGREDIENTS

- 2 tbsp salted butter
- 2 cloves garlic, smashed
- 1 tbsp fresh thyme leaves
- 9 leaves fresh sage
- 1 lb short-cut pasta
- ¼ cup heavy cream
- ½ cup vegetable stock
- 3 oz cream cheese
- ¾ cup pumpkin puree
- ¾ cup shredded sharp cheddar cheese
- ¾ cup shredded creamy brie cheese
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- ¼ tsp cayenne pepper
- Kosher salt and black pepper
- Amaretti cookie, crushed to garnish
- ¼ tsp nutmeg + more to garnish

## DIRECTIONS

1. Melt the butter with the garlic, thyme and sage in a large pot set over medium heat. Allow the butter to brown around the garlic, 3-5 minutes. Once browned, remove the sage leaves and set aside.
2. To the pot, add the pasta and toss with the butter. Add 4 cups of water and bring to a boil over high heat. Add 1-1/2 teaspoons salt. Cook, stirring occasionally, for 8 minutes. Do not drain the water. Stir in heavy cream, vegetable stock, cream cheese and pumpkin, and cook until the cream cheese has melted and the pasta is al dente, about 4-5 minutes more.
3. Add the cheddar and brie, onion powder, paprika, cayenne and nutmeg, and stir until melted and creamy. Remove from the heat.
4. Divide the mac and cheese between bowls. Top with amaretti cookie crumble, the reserved sage and grated nutmeg.