Creamy Pumpkin Macaroni and Cheese

Cozy fall comfort food • Creamy stovetop recipe

PREP	COOK	TOTAL	SERVES
10 min	20 min	30 min	About 6

Ingredients

- 1 pound pasta shells or elbow macaroni
- 2 tablespoons butter
- 1 (12-ounce) can evaporated milk
- 1 (15-ounce) can pure pumpkin puree (not pumpkin pie filling)
- 2 teaspoons prepared yellow mustard
- ¼ teaspoon nutmeg
- 8 ounces sharp cheddar cheese, grated
- ¾ cup grated Parmesan cheese
- Salt and black pepper, to taste
- Finely chopped chives, for serving (optional)

Instructions

1. Cook the pasta. Bring a large pot of salted water to a boil. Add the pasta and cook until just shy of al dente. Drain, reserving 1 cup of the pasta cooking water.
2. Make the pumpkin cheese sauce. While the pasta cooks, melt the butter in a large skillet over medium heat. Add the evaporated milk and bring it to a simmer.
3. Add the pumpkin and seasonings. Whisk in the pumpkin puree, yellow mustard, and nutmeg until everything is well combined.
4. Stir in the cheese. Add the sharp cheddar and Parmesan cheese. Stir until the cheeses melt and the sauce becomes smooth and creamy. Season with salt to taste.
5. Combine the pasta and sauce. Add the drained pasta to the skillet and stir until every shell is coated in that delicious pumpkin cheese sauce. If the sauce is too thick, add a little reserved pasta water until you reach your desired consistency.
6. Season and serve. Add salt and black pepper to taste. Serve immediately, topped with chopped chives if desired.