

cheesy pumpkin pasta

BY CAROLINE CHAMBERS

Serves 4 to 6

Cook time: 30 minutes

Tools:

- Large ovenproof pot, such as a Dutch oven (*if you're unsure if your pot is ovenproof, google it!*)
- Something to stir with

Ingredients:

- 1 pound medium shells pasta
- 2 1/2 cups whole milk (or any milk, but whole will work best)
- 3 cups water
- 2 teaspoons kosher salt
- 1 teaspoon garlic powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon mustard powder
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon freshly ground black pepper
- 1 cup canned pumpkin or butternut squash purée
- 6 ounces grated sharp Cheddar (about 1 1/2 cups grated)
- 4 ounces grated smoked Gouda (about 1 cup grated)
- 3/4 cup breadcrumbs

Preheat oven to broil on high.

In a large ovenproof pot such as a Dutch oven, combine **1 pound of medium shells pasta, 2 1/2 cups milk, 3 cups water, 2 teaspoons kosher salt, 1 teaspoon garlic powder, 1/2 teaspoon dried thyme, 1/2 teaspoon mustard powder, 1/4 teaspoon ground nutmeg, and 1/4 teaspoon freshly ground black pepper.**

Bring to a simmer over medium-high heat, then reduce to medium and cook for 8 to 10 minutes, until the pasta is cooked. Stir often so that the milk doesn't scorch and the pasta doesn't stick to the pot.

We're gonna do a little multitasking here: Grate **8 ounces of Cheddar and 4 ounces of Gouda cheese** in between stirring the pasta.

When the pasta is tender and the milk has reduced to the consistency of cream, turn off the heat and let it sit for a couple minutes to cool a bit. Stir in **1 cup canned pumpkin or butternut squash purée**. One handful of cheese at a time, stir in all of the Gouda and all but 2 ounces (about 1/2 cup) of the Cheddar.

Taste and add more seasonings as desired. Sprinkle **3/4 cup breadcrumbs** and 2 ounces grated Cheddar over top.

Broil for 2 to 5 minutes, until golden brown and the cheese has melted.

DIG IN!