

DINNERLY



Creamy Pumpkin Mac & Cheese with Parm Breadcrumbs & Fried Sage



40min



2 Servings

Cheesy puns mac us so happy—almost as happy as all pumpkin-flavored foods. Move aside boxed mac and cheese, because now that you know the secrets to an extra smooth 'n' cheesy sauce (aka liquid gold), homemade is the only way to go. We've got you covered!

WHAT WE SEND

- 6 oz gemelli ¹
- ¼ oz fresh sage
- ¾ oz Parmesan ⁷
- 1 oz panko ¹
- 15 oz can pumpkin purée
- 2 (2 oz) shredded fontina ⁷
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- ¾ cup milk ⁷
- sugar
- all-purpose flour ¹

TOOLS

- large pot
- medium nonstick skillet
- microplane or grater
- medium baking dish

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 48g, Carbs 90g, Protein 34g



1. Start pasta

Preheat broiler with a rack in the upper third.

Bring a large pot of **salted water** to a boil. Add **pasta** and cook, stirring occasionally, until almost al dente, about 5 minutes. Reserve ½ **cup cooking water**, then drain; set aside until step 3.



2. Fry sage & brown butter

Pick **sage leaves** from stems (tear in half if large); discard stems. In a medium nonstick skillet over medium-low heat, melt **2 tablespoons butter**. Add sage; cook, stirring and flipping occasionally, until edges curl and butter is a dark amber color, 5–6 minutes (careful, may burn easily); transfer to a paper towel-lined plate. Reserve skillet.

Pour **browned butter** into a medium bowl.

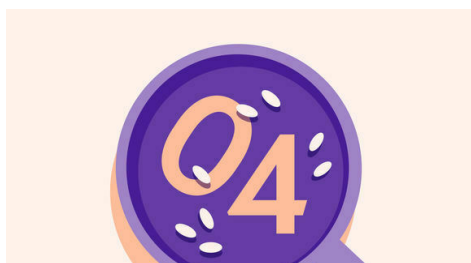


3. Prep breadcrumbs & sauce

Finely grate **Parmesan**, if necessary.

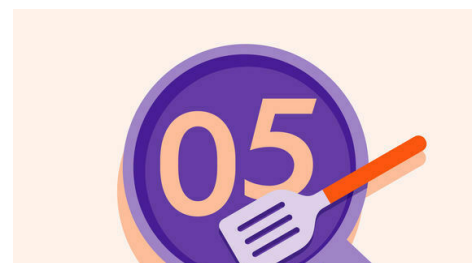
To bowl with **browned butter**, stir in **panko**, **Parmesan**, and **half of the granulated garlic** until combined; set aside for step 5.

In a second medium bowl, whisk to combine **reserved cooking water**, **remaining granulated garlic**, ½ **cup pumpkin purée**, ¾ **cup milk**, and ½ **teaspoon sugar** until smooth.



4. Cook cheese sauce

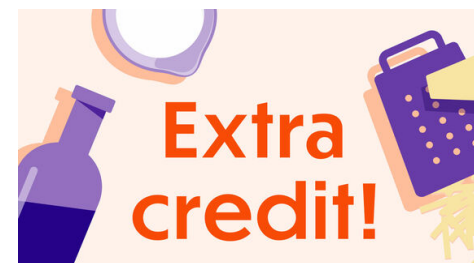
Wipe out reserved skillet and return to stovetop; melt **2 tablespoons butter** over medium heat. Stir in **1 tablespoon flour** until fragrant, about 1 minute. Gradually whisk in **pumpkin-milk mixture** until combined. Remove from heat; stir in **all of the fontina** until melted and smooth. Season to taste with **salt** and **pepper**. Stir in **pasta** until evenly coated in **cheese sauce**.



5. Broil & serve

Transfer **pumpkin mac** to a medium baking dish; sprinkle with **Parmesan breadcrumbs**. Broil on upper oven rack until breadcrumbs are toasted and Parmesan is melted, 3–4 minutes (watch closely as broilers vary).

Serve **creamy pumpkin mac and cheese** with **fried sage leaves** and **a few grinds of pepper** sprinkled over top. Enjoy!



6. Making a roux!

The thickening component of sauce is roux, a mixture of liquid fat—like melted butter or oil—and flour. Start by whisking flour into the hot skillet in step 4 until a golden paste forms. Then slowly whisk in milk mixture and stir constantly to avoid lumps.