

DINNERLY



Creamy Pumpkin-Spiced Pasta with Crispy Breadcrumbs



30-40min



2 Servings

There are times when we wonder if our cult-classic dinners could ever get any better. Then, we forget we're surrounded by culinary geniuses who realize we need things in our lives like this creamy pasta. It's full of roasted squash, pumpkin pie spice, cheese, crunchy breadcrumbs, sunshine, and rainbows. Now, we'll just be over here working on our autumn bodies. We've got you covered!

WHAT WE SEND

- ½ lb butternut squash
- 1 bunch scallions (3 oz)
- garlic (use 1 large clove)
- 3 (¾ oz) pieces sharp cheddar ⁷
- pumpkin pie spice (use ¾ tsp)
- 1 oz panko ¹
- ½ lb casarecce pasta ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- milk ⁷

TOOLS

- large saucepan
- rimmed baking sheet
- small skillet
- colander

ALLERGENS

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

NUTRITION PER SERVING

Calories 990kcal, Fat 40g, Carbs 121g, Protein 29g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Bring a large saucepan of **salted water** to a boil. Cut **squash** into ½-inch pieces. Trim ends from **scallions**, and thinly slice. Peel and finely chop **1 teaspoon garlic**. Finely chop **all of the cheddar**.



2. Roast squash

On a rimmed baking sheet, toss **squash** with ¾ **teaspoon of the pumpkin pie spice**, **1 tablespoon oil**, and a **pinch each salt and pepper**. Roast on center oven rack until almost tender, about 15 minutes. Stir in ¾ **of the scallions** and a **drizzle of oil**, then return to center oven rack and continue to roast until tender, about 5 minutes.



3. Toast panko & cook pasta

Meanwhile, heat **2 tablespoons oil** in a small skillet over medium. Add **panko**; cook, stirring occasionally, until golden brown, 5–6 minutes. Stir in **chopped garlic** and cook until fragrant, about 1 minute; season with **salt** and **pepper**. Add **pasta** to boiling water and cook, stirring occasionally, until al dente, about 12 minutes. Reserve ¼ **cup pasta water**, then drain pasta.



4. Cook cheese sauce

In same saucepan, heat **1 tablespoon oil** over medium. Whisk in **1 tablespoon flour** and cook until toasted, 1 minute. Whisk in **1 cup milk** and bring to a boil over high. Reduce heat to a simmer and cook until sauce is thickened, about 2 minutes. Reduce heat to low and very slowly whisk in **cheddar** until melted.



5. Finish & serve

Remove saucepan from heat, then gently stir in **pasta**, **roasted squash**, and **reserved pasta water**; season to taste with **salt** and **pepper**. Serve **creamy pumpkin-spiced pasta** with **remaining scallions** sprinkled on top. Enjoy!



6. Go green!

Toss a quick side salad of chopped romaine, grape tomatoes, sliced red onion, and balsamic vinaigrette. It'll bring an welcome, acid-fresh pop to this otherwise decadent dinner.