



## Pumpkin Mac and Cheese

### Ingredients:

Servings: 4

1lb short pasta  
1 15 ounce can pumpkin puree  
1  $\frac{3}{4}$  cups 2% milk  
1 cup shredded Gruyere  
 $\frac{1}{2}$  cup freshly grated Parmesan cheese  
2 tsp freshly chopped thyme leaves

Salt and pepper



### Directions:

1. Preheat oven to 400 ° F.
2. Cook the pasta until almost done (al dente). Drain and set aside in a bowl.
3. In another bowl, whisk the pumpkin and milk together until smooth.
4. Add a pinch of salt and pepper, thyme, and cheese. Pour the mixture into the bowl of pasta and mix together.
5. Now, move the pasta into a 9x13 baking dish and sprinkle with parmesan. Bake for 15 minutes until the top is browned and the pasta is heated through.

Recipe from: [thenaptimechef.com](http://thenaptimechef.com)

Picture from: [gimmesomeoven.com](http://gimmesomeoven.com)

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