

# MAKING MEMORIES

COOKING WITH KSPS

## PUMPKIN MAC N' CHEESE

- 1 pound pasta of choice
- 5 tablespoons unsalted butter
- 5 tablespoons all-purpose flour
- 2 1/2 + 1/2 cup whole milk, divided
- 1 cup pumpkin puree
- 4 ounces finely grated Parmesan-Reggiano, plus more as garnish
- 4 ounces shredded cheddar
- Salt to taste
- Freshly ground black pepper

1. Bring a pot of salted water to a boil.
2. Pour the pasta and cook until al dente, about 5 to 6 minutes, or as directed per the instructions on the package of pasta.
3. To a medium saucepan set over medium-low heat, add the butter and flour.
4. Cook the roux, until the butter melts and a paste forms.
5. Whisk in the 2 1/2 cups of milk and bring the sauce to a very slight boil, whisking the entire time, and cook for 5 to 6 minutes.
6. Turn the heat off and allow the milk mixture to cool for about 3 minutes.
7. Stir in the pumpkin and cheeses. If it's a bit too thick, you can add a 1/4 to 1/2 cup milk or even a splash of pasta water to help.
8. Add salt to taste add about 10 rounds of freshly cracked pepper. Give it a taste again and adjust any seasoning that you like.
9. To the pot, add the macaroni and toss with the cheesy sauce.
10. Give it another taste and adjust the salt to taste.
11. Garnish with a bit more grated Parmesan and black pepper.



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