

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Pumpkin Alfredo

INGREDIENTS:

1 pound fettuccine (reserve 1 cup of pasta water)
6 tablespoons butter
2 cloves garlic, minced
1 cup pumpkin puree (not pie filling)
1/8 teaspoon nutmeg
2/3 cup half & half
1/2 cup freshly grated Parmesan cheese
1 tablespoon fresh chopped parsley



INSTRUCTIONS:

Bring a stockpot of water to a boil over high heat. Add a teaspoon of salt to the boiling water, then add fettuccine. Cook until al dente

Meanwhile, melt butter over medium-low heat. Stir in garlic and cook for about a minute, careful not to burn. Stir in half & half, Parmesan, pumpkin and nutmeg. Stir until sauce is heated through and cheese is melted. Stir in pasta water, about 1/4 cup at a time, until sauce is desired consistency (about 1/2 a cup, for thick and creamy. For a thinner sauce, use more water).

Add pasta and cook over medium-high heat until sauce is smooth and pasta is well coated; about 1-2 minutes.

Divide into bowls and garnish with fresh chopped parsley and fresh grated Parmesan, if desired.

Presented By:



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