



## Butternut Squash Mac & Cheese

### Ingredients

- ½ medium butternut squash (peeled and chopped)
- 1 tablespoon olive oil
- Kosher salt and pepper
- ½ pound elbow macaroni
- 2 ½ cup milk
- 2 tablespoons butter
- 3 tablespoons flour
- ⅛ teaspoon ground nutmeg
- 1 tablespoon fresh chopped rosemary
- 1 cup aged white cheddar cheese (shredded)
- 1 cup sharp cheddar cheese (shredded)
- ¾ cup whole wheat breadcrumbs

### Directions

1. Preheat oven to 400 degrees F. Place butternut squash on baking sheet. Drizzle it with olive oil and toss. Sprinkle salt and pepper. Roast for 20-30 minutes or until tender, turning once.
2. While butternut squash is roasting, cook macaroni, drain well. Set aside.

3. Add butternut squash to blender and puree until smooth. Add in ½ cup of the milk and puree.

4. In a skillet over medium heat, add butter. Once butter is melted whisk in flour. Add nutmeg. Cook for 3 minutes, whisking constantly, or until mixture smells nutty. Add 2 cups of milk and whisk until mixture is smooth. Turn heat to high and bring to a boil while continuing to whisk. Once sauce has thickened, lower heat and whisk in butternut squash mixture. Add rosemary and cooked macaroni. Stir until the macaroni noodles are well coated. Season with salt and pepper.

5. Grease a 2 qt casserole dish. Pour half of the noodles into the pan. Sprinkle half of the aged and sharp cheddar over the noodles. Add the remaining noodles and top with the rest of the cheese. Sprinkle breadcrumbs on top.

6. Place in the oven. Bake for 25 minutes or until mac & cheese is bubbling. Remove from oven and let rest for 5 minutes. Serve warm.