

PUMPKIN ALFREDO

With Cheese Tortellini

ITEM #	INGREDIENTS	SERVES 4
1667500	18 oz. cheese tortellini	
0903005	1 TB salted butter	
9016112	1 small shallot, diced	
0644062	1/2 Cup canned pumpkin	
0635003	1/8 tsp. of grated nutmeg	
0977256	1 1/4 cups heavy cream	
1533652	1/4 cup shredded (or grated) parmesan cheese	
	Salt and pepper to taste	

Directions

1. Cook tortellini as the according to package directions. Reserve 1/4 cup of cooking water, then drain pasta. Set aside. Meanwhile, heat butter in a skillet and add shallots. Cook until soft, about 2-3 minutes.
2. Add pumpkin and nutmeg continue to cook for 1 additional minute.
3. Stir in cream and bring to a low boil. Reduce heat to low and simmer, stirring often, until thick, about 5-7 minutes. Stir in parmesan cheese and cook for 1 more minute. Season with salt and pepper.
4. Add cooked tortellini and reserved water to the pan and toss to coat.

Serve and enjoy!