PUMPKIN GOUDA MACARONI & CHEESE

- 2 Tbsp Butter
- 1 Tbsp Flour, All-purpose
- 1/4 tsp Ground black pepper
- 2/3 cup Evaporated lowfat milk
- 1/3 cup water
- 3/4 cup Gouda cheese, shredded
- 1 cup Libby's 100% Pure Pumpkin
- 1 Tbsp Sage, fresh, or 1 tsp rosemary, fresh, finely cut
- 1/4 cup Bread crumbs, soft
- 1/4 cup Parmesan cheese, grated
- 2 Tbsp Walnuts, chopped, optional
- 2 tsp Olive or vegetable oil

1. Preheat oven to 350°F. Cook macaroni in large pot of boiling water until al dentй in texture. Drain and return to pot.
2. Meanwhile, melt butter in medium saucepan over medium heat. Stir in flour and pepper, cook, stirring constantly, for 1 minute. Add evaporated milk and water all at once. Cook over medium heat, stirring constantly, until bubbly and slightly thickened. Stir in cheese, pumpkin and sage until cheese melts. Pour sauce over pasta to coat. Spoon mixture into four, ungreased 8-ounce ramekins.
3. Combine bread crumbs, Parmesan, walnuts and oil in small bowl. Sprinkle over pasta.
4. Bake for 20 to 25 minutes or until golden brown. Let stand for 5 minutes before serving.

VARIATION

1. For a casserole, pour mixture into ungreased 1 1/2-quart casserole dish and top with crumb mixture. Bake for 25 to 30 minutes or until golden brown.

ADDITIONAL INFORMATION

Ingredients	• 1/4 cup Parmesan cheese, grated, 1 cup Libby's 100% Pure Pumpkin, 1 Tbsp Flour, All-purpose, 1 Tbsp Sage, fresh, or 1 tsp rosemary, fresh, finely cut, 1/3 cup water, 1/4 cup Bread crumbs, soft, 1/4 tsp Ground black pepper, 2 Tbsp Butter, 2 Tbsp Walnuts, chopped, optional, 2 tsp Olive or vegetable oil, 2/3 cup Evaporated lowfat milk, 3/4 cup Gouda cheese, shredded
Course	Dinner, Entrees, Lunch, Sides
Cuisine	American, Seasonal Fall
Category	Mac N Cheese, Vegetarian
Serving Size	4