

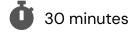




Pumpkin Mac n Cheese

with Smoked Ham

Roasted butternut pumpkin blended into a creamy cheese sauce, tossed through macaroni pasta with cherry tomatoes, smoked ham and a crunchy panko topping.





4 servings



Switch it up!

Instead of making a creamy sauce, toss the roast pumpkin and tomatoes with pasta and a sugo or pesto. Top with parmesan cheese. You can toast the panko crumbs in a frypan instead of being used as a topping.

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
CHERRY TOMATOES	2 x 200g
SHORT PASTA	500g
PARMESAN CHEESE	1 packet
CARVED ROAST HAM	200g
PANKO CRUMBS	40g
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, olive oil/butter

KEY UTENSILS

oven tray, saucepan, stick mixer or blender, oven dish

NOTES

Keep the vegetables separated so that you can easily remove the pumpkin for step 3.

Cauliflower has been replaced with **pumpkin** due to availability.

No gluten option - pasta is replaced with GF pasta. Panko crumbs are replaced with herb and garlic lupin crumbs.





1. ROAST THE VEGETABLES

Set oven to 220°C.

Peel and dice **pumpkin** into 2cm cubes. Halve tomatoes. Toss, but keep separate, on a lined tray with **oil**, **salt and pepper**. Roast for **25–30 minutes** or until tender, ensuring pumpkin is soft enough to blend.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook according to packet instructions or until al dente. Reserve **2 cups cooking water** before draining.



3. BLEND THE SAUCE

Blend the roasted pumpkin with parmesan cheese and 1 1/2-2 cups reserved cooking water using a stick mixer or blender. Add water gradually until a smooth, creamy sauce forms. Season with salt and pepper to taste.



4. TOSS THE PASTA

Tear ham. Toss with cooked pasta, roast tomatoes and sauce in an oven dish until well combined. Season with salt and pepper.



5. BAKE THE PASTA

Combine panko crumbs with 1/4 cup melted butter or olive oil. Spread mixture on top of pasta and return to top shelf of oven for 5 minutes until crunchy.



6. FINISH AND SERVE

Chop **parsley** and use to garnish pasta bake. Serve at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



