



## Pumpkin Rigatoni with Sausage and Spinach

Recipe By JOHN GIFALDI

SERVES: 4

### INGREDIENTS:

- |                            |                                                        |                             |                                                               |
|----------------------------|--------------------------------------------------------|-----------------------------|---------------------------------------------------------------|
| <input type="checkbox"/> 2 | tblsp. olive oil                                       | <input type="checkbox"/> 1¼ | cup chicken stock                                             |
| <input type="checkbox"/> ½ | cup yellow onion, <i>diced</i>                         | <input type="checkbox"/> ½  | cup dry white wine                                            |
| <input type="checkbox"/> 1 | pound sweet Italian sausage, <i>cut into 1" pieces</i> | <input type="checkbox"/> 1  | cup canned pumpkin                                            |
| <input type="checkbox"/> 3 | cloves garlic, <i>minced</i>                           | <input type="checkbox"/> ⅓  | cup heavy cream                                               |
| <input type="checkbox"/> 1 | tsp. kosher salt                                       | <input type="checkbox"/> 1  | pound rigatoni pasta                                          |
| <input type="checkbox"/> ½ | tsp. ground black pepper                               | <input type="checkbox"/> 6  | oz. fresh spinach                                             |
| <input type="checkbox"/> ½ | tsp. ground nutmeg                                     | <input type="checkbox"/> ½  | cup fresh grated Parmesan cheese, <i>plus more to garnish</i> |

### DIRECTIONS:

- ☐ 1. Heat the olive oil in a large skillet over medium heat. Add in the onions and cook for 5 minutes, until starting to soften. Add in the Italian sausage and cook until no pink remains. Add in the garlic and cook for 1 minute.
- ☐ 2. Season the mixture with salt, pepper, and nutmeg.
- ☐ 3. Add in the wine and let it reduce down by half or until you can't smell the wine any longer. Add in the chicken stock, pumpkin, and cream and bring mixture to a simmer. Reduce the heat and cook for 10 minutes on medium-low heat, stirring frequently.
- ☐ 4. While the sauce is simmering, cook the pasta according to the package directions just 1 minute shy of al dente. Drain pasta reserving 1 cup of the pasta water.
- ☐ 5. Stir the spinach into the sauce and cook for 2 minutes, until wilted. Add in ½ cup grated parmesan and stir to combine.
- ☐ 6. Add the drained pasta to the sauce and stir to coat. Taste for seasoning and adjust if needed. If the sauce is too thick, stir in a little pasta water.

*Perfect comfort food for fall! Italian sausage and rigatoni mixed with a creamy pumpkin sauce is perfect for a fall evening.*

**Did you make this recipe?**

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