

Rigatoni with Roasted Pumpkin and Goat Cheese

Ingredients

Coarse salt and ground pepper
12 ounces rigatoni
2 tablespoons butter
5 ounces fresh goat cheese, crumbled

Roasted Pumpkin with Shallots and Sage

1 medium sugar pumpkin, peeled, seeded, and cut into 2-inch chunks
4 shallots, peeled and quartered lengthwise
3 tablespoons olive oil
1/4 cup fresh sage leaves
Coarse salt and ground pepper

Instructions

Preheat oven to 450 degrees. Divide pumpkin, shallots, oil, and sage between two large rimmed baking sheets; season with salt and pepper, and toss. Roast until pumpkin is tender, 30 to 35 minutes, tossing once and rotating sheets halfway through.

In a large pot of boiling salted water, cook pasta until al dente. Reserve 1/2 cup pasta water; drain pasta, and return to pot. Add butter, cheese, and pasta water; toss until butter has melted.

Gently fold in roasted pumpkin; season with salt and pepper. Divide among serving bowls, and serve immediately.

Adapted from Martha Stewart Living.