

Pumpkin Baked Ziti with Sausage

Makes: 8 servings

Total Time: 1 hour

Ingredients

- 1 lb ziti or rigatoni noodles, cooked to al dente
- 1 lb sweet Italian sausage
- 1 tablespoon butter
- 3/4 cup onion, diced
- 3 cloves garlic, minced
- 2 teaspoons fresh sage, chopped
- 1/2 teaspoon nutmeg
- 1/4 teaspoon red pepper flakes
- Pinch of cinnamon
- 1/2 cup dry white wine
- 1 cup vegetable stock
- 15 oz can pumpkin puree
- Salt and pepper to taste
- 1/2 cup grated Parmesan

Directions

Preheat the oven to 375°F.

Brown the sausage in a cast iron skillet over medium-high heat until the fat is rendered and the sausage is brown. Transfer to a bowl using a slotted spoon. Drain all but 2 tablespoons of fat from the skillet.

In the same skillet, melt one tablespoon butter and add the onion and garlic. Cook until the onion is translucent, about 3 minutes. Add the sage, red pepper, cinnamon, nutmeg, salt and pepper. Cook one minute.

Add the wine and cook until reduced by half, over medium-high heat. Add the stock and stir in the pumpkin puree. Mix until incorporated and simmer for about 5 minutes.

Stir in the sausage and transfer to a large bowl with the cooked pasta and 1/4 cup Parmesan. Mix until combined.

Transfer back to the cast iron skillet and top with remaining Parmesan cheese. Bake for 25-30 minutes until bubbly.

Remove from oven and serve immediately.