

Happy Holidays from ePublishingPartners, Inc.
From our table to yours!

Cut along dotted line



Sheet Pan Butternut Squash Mac and Cheese



Ingredients

- 2 TBSP unsalted butter
- 2 TBSP all-purpose flour
- 2 cups whole milk, warmed
- 12 oz extra-sharp Cheddar cheese, shredded
- 1 cup canned butternut squash or pumpkin
- 1/4 tsp black pepper
- 3/4 tsp kosher salt, divided
- 1/2 cup panko breadcrumbs
- 1 1/2 TBSP extra-virgin olive oil
- 3 8.5-oz pkg. precooked microwaveable pasta
- 1 tsp minced fresh rosemary, plus more for garnish

Fold here →

Directions

1. Preheat the oven to 400°F. Coat a 15- x 10-inch rimmed baking sheet with cooking spray and set aside.
2. Melt butter in a large saucepan over medium; whisk in flour until smooth, and cook, whisking constantly, 1 minute. Gradually whisk in warm milk until smooth, and bring to a simmer, whisking occasionally. Cook, whisking often, until slightly thickened, about 5 minutes. Gradually whisk in cheese, squash, pepper, and 1/2 teaspoon of the salt until smooth.
3. Remove pan from heat and stir in pasta until fully coated. Spoon pasta mixture into prepared baking sheet in even layer. Bake in preheated oven until bubbly, about 8 minutes.
4. Meanwhile, stir together breadcrumbs, olive oil, rosemary, and remaining 1/4 teaspoon salt in a small bowl. Remove pasta mixture from oven and increase oven temperature to broil. Sprinkle breadcrumb mixture evenly over pasta mixture, and broil on center oven rack in preheated oven until bubbly and golden brown, 1 to 2 minutes. Garnish with rosemary.

← Fold here