

Easy Roasted Squash Macaroni and Cheese

INGREDIENTS

- 750 g bite-size pasta (macaroni corkscrew, penne or something similar), cooked al dente and drained
- 1 acorn squash, roasted*
- 3 cups shredded cheese (I used a combination of sharp cheddar, parmesan and mozzarella)
- 1 cup milk
- 1 cup chicken broth
- 2 tbsp butter
- 1 tsp (or more) garlic powder
- 1 tsp dry mustard
- freshly ground pepper to taste



DIRECTIONS

1. In a large stock pot over medium heat, combine the roasted squash, butter, chicken broth, milk, garlic powder, dry mustard, and pepper. Stir constantly while heating (for approx. 5-10 minutes).
2. Remove from heat and blend all of the ingredients by either transferring to a blender or food processor and blending until smooth, or using an immersion hand-held blender and blending right in the pot until smooth. Once blended, add the sauce back into the pot, and slowly add the cheese, mixing constantly until all of the cheese is melted.
3. Add cooked pasta and gently stir until coated with the sauce. Transfer macaroni and cheese into a large serving dish and allow to cool for a few minutes prior to serving.

Recipe by Sarah Remmer (online source:<https://www.sarahremmer.com/easy-roasted-squash-macaroni-cheese/>)