



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Rigatoni with Pumpkin and Bacon –**

8 slices bacon, cut into 1-inch pieces  
1 onion, peeled, cut into ½ inch dice  
1 ½ tsp. coarse salt, plus more for cooking water  
¼ tsp. freshly ground black pepper  
1 two-pound pumpkin, such as “Small Sugar Pie”, peeled, cut into ¾ inch cubes  
1 tbl. chopped fresh sage  
¼ tsp. ground allspice  
1 ½ cups chicken stock  
3 tbl. heavy cream  
1 lb. rigatoni  
1 cup freshly grated Parmesan cheese  
2 tbl. pepitas (hulled pumpkin seeds)

1. Cook bacon in a large, deep skillet over medium heat until fat is rendered and bacon is almost crisp, about 5 minutes. Remove from skillet with a slotted spoon, and drain on paper towels, set aside.
2. Add onion, salt and pepper; cook stirring occasionally, until soft, about 5 minutes. Add pumpkin, sage, and allspice; cook, stirring frequently, until pumpkin is coated with bacon fat, about 5 minutes.
3. Add stock; bring to a simmer. Reduce heat to medium-low; stir in cream; gently simmer until pumpkin is soft and sauce has slightly thickened, about 20 minutes.
4. Meanwhile, bring a large pot of water to a boil. Salt the water, add the rigatoni, and cook until tender. Drain pasta.
5. Add cooked pasta and bacon to skillet; stir gently to combine. Divide pasta among serving bowls. Serve topped with grated Parmesan and pumpkin seeds.

*Credit: Martha Stewart Living*