

Pumpkin Casserole

Ingredients

- 2 cups pumpkin puree (see recipe on website)
- 1/4 cup fresh sage, finely chopped
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1 tsp salt
- 1/2 tsp black pepper
- 2 tbsp olive oil
- 1 cup breadcrumbs
- 2 cloves garlic, minced

Instructions

1. Preheat your oven to 375°F and grease a casserole dish with olive oil.
2. In a large bowl, mix the pumpkin puree, heavy cream, Parmesan cheese, salt, and black pepper until smooth.
3. Fold in the chopped sage and minced garlic, ensuring they're evenly distributed throughout the mixture.
4. Transfer the mixture to the greased casserole dish, spreading evenly.
5. Sprinkle the breadcrumbs over the top for a crispy finish.
6. Bake for 25-30 minutes, or until the top is golden and the edges are bubbly.
7. Let the casserole sit for 5 minutes before serving to allow it to set properly.

Add cooked and drained ground Italian sausage or cooked and sliced sausage links for protein.