Creamy Pumpkin Alfredo (Main Courses, Easy Entertaining)

1 lb fettucine pasta
½ stick butter
2 Tbsp Halladay’s Harvest Barn Classic Alfredo Seasoning
¾ cup cooked pumpkin puree
1 ½ cups grated parmesan cheese.
½ cups half & half or heavy cream

Bring salted water to a boil in a medium saucepan. Cook fettucine al dente according to package directions, drain once cooked.

While fettucine is cooking, melt butter in a saucepan. Add Seafood Alfredo Seasoning and stir to combine. Whisk in pumpkin puree and half & half; simmer until heated through and smooth. Fold in shredded parmesan cheese and whisk until well blended. Toss with cooked pasta and serve.