

Butternut Squash Linguine

From – cookieandkate.com

2 Tbsp olive oil
1 Tbsp finely chopped fresh sage
3 cups butternut squash, peeled, seeded, and cut into ½-inch pieces
1 medium yellow onion, chopped
2 garlic cloves, pressed or chopped
⅛ - ¼ tsp red pepper flakes
sea salt and/or kosher salt
freshly ground black pepper
2 cups vegetable broth
12 ounces whole grain linguine or fettucine
shaved Parmesan or Pecorino (optional garnish)
smoked salt (optional garnish)

- Heat oil in a large skillet over medium heat. Once the oil is shimmering, add the sage and toss to coat. Let the sage get crispy before transferring it to a small bowl. Sprinkle it lightly with sea salt and set the bowl aside.
- Add squash, onion, garlic and red pepper flakes to skillet. Season with salt and pepper. Cook, stirring occasionally, until onion is translucent, about 8 to 10 minutes.
- Add broth. Bring the mixture to a boil, then reduce heat and simmer until squash is soft and liquid is reduced by half, about 15 to 20 minutes.
- In the meantime, bring a large pot of salted water to a boil and cook the pasta according to package directions, stirring occasionally, until al dente. Drain, reserving 1 cup cooking liquid.
- Once the squash mixture is done cooking, remove it from heat and let it cool slightly. Transfer the contents of the pan to a blender. Reserve the skillet. Purée the mixture until smooth, then season with salt and pepper to taste.
- Combine pasta, squash purée and ¼ cup cooking liquid in reserved skillet and cook over medium heat, tossing and adding more pasta cooking liquid as needed, until sauce coats pasta, about 2 minutes. Season with salt and pepper if necessary.
- Serve pasta topped with fried sage, more black pepper and shaved Parmesan/Pecorino and/or smoked salt, if desired.



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