

Penne with Roasted Butternut Squash

Yield: 6 servings

Ingredients:

- 1-pound Butternut squash, peeled and cut into 1/4-inch cubes
- 1 each Red onion, medium diced
- 6 T Olive oil
- Kosher teaspoon salt
- 1 pound Penne pasta
- 1 Small onion, finely chopped
- 1 each Red pepper, medium diced
- ½ tsp. Cumin
- ½ tsp. Paprika
- ½ tsp. Cayenne
- ½ C Heavy whipping cream
- 4 T Parmigiano cheese, grated
- 2 T Fresh parsley, chopped
- 1 t Freshly ground black pepper

Preparation:

1. Preheat the oven to 400°F.
2. Toss the squash cubes and red onion in a bowl with 1 tablespoon of the oil and season with kosher salt & freshly ground black pepper; mix well.
3. Spread onto a baking pan in a single layer and roast for 10 -20 minutes until soft.
4. When the squash is almost done, bring a large pot of water to a boil over high heat. Add 1 tablespoon of the salt (if using) and the penne and cook until al dente. Reserve ½ cup of the cooking water and drain the pasta.
5. Place half of the squash into a blender along with the reserved pasta water and puree until it is smooth. It should have the consistency of tomato sauce.
6. Put 2 tablespoons of the oil in a large pan over low heat. Add the onion and the red pepper, season with salt & black pepper and cook until the onion is softened. Add spices.
7. Add the squash puree and roasted squash cubes to the onion, and sauté for 1 minute. Add cream.
8. Stir in the drained pasta and remove the pan from the heat.
9. Stir in the Parmigiano, parsley, and pepper, and drizzle with the remaining 3 tablespoons of oil.