



Jack O Lantern Pasta with Sage Cream & Roasted Butternut Squash

Yield: 2 Entrée Portions

INGREDIENTS

Sage Cream Sauce

2 cups heavy cream
2-3 whole sage leaves
Kosher salt, to taste
Freshly ground black pepper, to taste

Roasted Butternut Squash Garnish

3 cups butternut squash, ½-inch dice
½ cup red onion, ½-inch dice
½ cup celery, ½-inch dice
2 cloves garlic, minced
1 tbsp fresh sage, chopped
2 tbsp olive oil
Kosher salt, to taste
Freshly ground black pepper, to taste

Pasta & Finish

10 oz pumpkin-shaped pasta
Freshly grated Romano cheese
Fresh chives, finely chopped

METHOD

1 Prepare the Sage Cream Sauce

Combine the heavy cream and whole sage leaves in a saucepan. Bring to a gentle simmer and steep for 10-15 minutes. Remove and discard the sage leaves. Continue simmering until the cream has reduced by approximately one-third, yielding about 1 cup of sauce. Season with kosher salt and freshly ground black pepper. Keep warm.

2 Prepare the Roasted Butternut Squash Garnish

Prepare oven to 400°F. In a mixing bowl, combine butternut squash, red onion, celery, garlic, chopped sage, olive oil, salt, and pepper. Toss until evenly coated. Spread on a sheet pan in a single layer. Roast for 25-30 minutes, stirring once halfway through cooking, until tender and lightly caramelized. Hold warm.

3 Cook the Pasta

Bring a large pot of generously salted water to a boil. Cook the pumpkin-shaped pasta until tender. Drain well.

4 Assembly

Divide the pasta evenly between two warm pasta bowls. Spoon the sage cream sauce over each portion. Garnish with the roasted butternut squash mixture. Finish with freshly grated Romano cheese. Sprinkle with chopped fresh chives. Serve immediately.