

Bacon and Butternut Pasta

From – *myrecipes.com*

5 cups butternut squash, peeled and cubed ($\frac{1}{2}$ "")
1 Tbsp olive oil
cooking spray
12 oz uncooked ziti, campanile or other short pasta
4 cups chopped kale
2 bacon slices
2 cups vertically sliced onion
1 tsp salt, divided
5 garlic cloves, minced
2 cups fat-free, lower-sodium chicken broth, divided
2 Tbsp all-purpose flour
 $\frac{1}{2}$ tsp crushed red pepper
1 cup crème fraiche
 $\frac{1}{3}$ cup (about 1 $\frac{1}{2}$ oz) shredded Gruyere cheese

- Preheat oven to 400 degrees.
- Combine squash and oil in a large bowl. Toss well. Arrange squash mixture in a single layer on a baking sheet coated with cooking spray. Bake for 30 minutes or until squash is tender.
- Cook pasta 7 minutes or until almost al dente.
- Add kale to pan during during last 2 minutes of cooking. Drain pasta mixture.
- Cook bacon in a large nonstick skillet over medium heat until crisp.
- Remove bacon from pan, crumble.
- Add onion to drippings in pan. Cook 6 minutes, stirring occasionally.
- Add $\frac{1}{2}$ tsp salt and garlic. Cook 1 minute, stirring occasionally.
- Bring 1 $\frac{3}{4}$ cups broth to a boil in a small saucepan.
- Combine remaining $\frac{1}{4}$ cup broth and flour in a small bowl, stirring with a whisk.
- Add flour mixture, remaining $\frac{1}{2}$ tsp salt and pepper to broth. Cook 2 minutes or until slightly thickened.
- Remove from heat. Stir in crème fraiche.
- Combine squash, pasta mixture, bacon, onion mixture and sauce in a large bowl. Toss gently.
- Place pasta mixture in a 13 x 9 glass or ceramic baking dish coated with cooking spray. Sprinkle evenly with cheese.
- Bake for 25 minutes or until bubbly and slightly browned.



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