

Pasta Pan-Fried with Butternut Squash, Fried Sage, and Pine Nuts

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1 butternut squash, peeled and cut into 1” cubes
1 small onion, diced
3 cloves garlic, minced
olive oil
salt & pepper
½ cup fresh sage leaves
1 pound farfalle pasta
¾ cup pine nuts, toasted
1 cup Parmesan, shredded or shaved

- Heat the oven to 375°.
- Toss squash, onion, and garlic with a drizzle of olive oil and salt and pepper.
- Mince about half of the fresh sage leaves and also toss with the squash.
- Spread in a thin layer on a large baking sheet and roast for about 40 minutes or until the squash is soft.
- Cook the farfalle until al dente. Drain and set aside.
- As the squash finishes roasting, heat about 2 Tbsp of olive oil in a large high-sided sauté pan. Drop in the rest of the sage leaves and fry for about a minute, or until they begin to just shrivel up. Remove with a slotted spoon and salt lightly. Crush with the back of a spoon.
- Add half the pasta to the pan, along with half the roasted squash mixture. Crumble in half the sage. Cook, stirring frequently, for five minutes or until the pasta is heated through and getting crispy on some of the edges. Add half the pine nuts and cook for another minute. Stir in half the cheese and transfer to a serving dish.
- Repeat the above step with the second half of the ingredients. Two steps are necessary because it's very important that you not crowd the pan too much - you want the pasta to really pan-fry, not just steam up.



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