

Smoky Butternut with Pasta and Greens

adapted from – *ohsheglows.com*

¼ cup raw cashews, soaked
1 butternut squash, peeled, seeded, and diced
1 Tbsp olive oil
2 garlic cloves
½ cup water
2 Tbsp nutritional yeast
1 Tbsp fresh lemon juice
½ tsp onion powder
½ tsp smoked paprika
¼ tsp chili powder
1 tsp fine grain sea salt, or to taste
1 package mini shell or macaroni pasta
roasted broccoli or sauteed kale leaves, to stir into pasta

- Add cashews in a small bowl and cover with water. Soak overnight or for at least 3-4 hours, until soft and plump. Drain and rinse before use.
- Preheat oven to 400F
- Toss butternut and peeled garlic cloves in olive oil and sprinkle with salt.
- Spread butternut and garlic on a baking sheet lined with parchment paper. Roast for about 40 minutes, flipping once half way through baking, until squash is fork tender. Let cool for at least 5 minutes.
- Add the soaked and drained cashews, water, garlic, nutritional yeast, lemon juice, onion powder, paprika, chili powder, and 2 cups of cooked squash into a high speed blender. Blend on high until smooth.
- Salt to taste.
- Cook pasta according to package directions. If using broccoli, kale, or other vegetables, roast or saute those too.
- Add the drained pasta back into the pot. Pour on your desired amount of sauce and stir to combine. Stir in the cooked vegetables, if using. Cook over medium until heated throughout and serve immediately.
- Leftover sauce can be stored in an air-tight container for up to 1 week or so in the fridge. It's great poured on roasted vegetables too!



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