

Butternut Squash and Sausage Pasta



INGREDIENTS:

1 medium butternut squash, peeled and cubed
1 large onion, sliced
3 tablespoons olive oil
Salt and Pepper, to taste
1 lb. sausage
1 teaspoon dried sage or fresh sage, chopped
½ lb. of your choice of pasta
½ cup reserved pasta water
½ cup grated Parmesan cheese
Fresh parsley, chopped, for garnish

INSTRUCTIONS:

1. Preheat oven to 400 degrees. Toss cubed butternut squash and onion with 2 tablespoons of olive oil onto baking sheet. Season with salt and pepper.
2. Roast for 25-30 minutes or until squash is tender and lightly caramelized.
3. Heat 1 tablespoon of olive oil in large skillet over medium heat. Add sausage, breaking it up within pieces with a spoon. Cook until browned and cooked through. Stir in sage and cook for another minute.
4. Bring salted water to a boil. Add pasta and cook according to the package. Reserve ½ cup of pasta water before draining pasta.
5. Add roasted squash and onion to skillet with sausage. Toss cooked pasta in with it. Add a splash of pasta water to create a light sauce.
6. Stir in grated parmesan cheese and pinch of salt and pepper.
7. Serve on a separate plate and garnish with parmesan and fresh parsley. Enjoy.



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