



Butternut Squash and Goat Cheese Penne

Salem NH Farmers Market courtesy of
laptop2tabletop.com

O. M. G. I love butternut squash and pasta. Usually the squash ends up inside ravioli. Today it's on the outside. I often roast lots of squash to have on hand during the week; start out with using cubed squash in dishes to pureeing the roasted squash into soup.

I think it was Alton Brown who provided the helpful tip of using pasta water. I added it to the goat cheese to create a sauce. Goat cheese, especially fresh from the Salem NH Farmers Market, melts so easily. Add some crunch with maple pecans and dried cranberries.

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What you need:

- 1 butternut squash, peeled and chopped into 1/2" cubes
- EVOO
- 1 lb penne pasta
- 1 c Millcreek Dairy goat cheese
- 1 tbs chopped fresh sage
- 1 c spinach, chopped
- 1/2 c maple pecans, chopped
- 1/2 c dried cranberries
- Freshly ground sea salt and black pepper
- Parmigiano-Reggiano cheese for grating, if desired.

What you do:

- Heat oven to 425°.
- Line baking sheet with parchment and coat with olive oil spray.
- Place squash in lg bowl and toss with EVOO.
- Season with salt and pepper.
- Place in single layer on baking sheet.
- Roast for 20-25 min until caramelizing begins.
- Turn and cook another 10-15 min.
- Remove from oven and set aside.
- Over high heat bring lg pot of salted water to a boil.
- Add pasta and cook al dente according to pkg instructions.
- Stir occasionally.

- Drain and reserve about 1 c pasta water.
- Add goat cheese to saucepan over med heat.
- As it begins to melt, add sage about 1/4 c pasta water and whisk.
- Continue adding 1/4 c pasta water at a time until you reach your desired consistency. I like it to heavily coat the back of a spoon. (Transfer about 1/4 c to sm bowl if you want to try my butternut squash slaw recipe)
- Season with salt and pepper.
- Add pasta and stir to incorporate.
- Add spinach and mix well.
- Gently fold in butternut squash.
- Spoon onto individual serving dishes and sprinkle with pecans, cranberries and Parmigiano-Reggiano.