



Creamy Butternut Squash Gluten Free Pasta

with Kale Chips and Almonds



30-40min



2 Servings

Move over marinara, there's a new sauce in town! Butternut squash transforms into a silky sauce by using an immersion blender. No immersion blender? No problem! Use a regular blender or food processor to achieve super smoothness. We paired it with crunchy kale chips and toasted almonds to add even more crunch and contrast to the creamy pasta.

What we send

- 1 bunch curly kale
- 1 yellow onion
- garlic
- ½ lb butternut squash
- 1 oz roasted almonds ²
- ¾ oz Parmesan ¹
- 3 oz mascarpone ¹
- 6 oz gluten-free penne
- 1 pkt crushed red pepper

What you need

- kosher salt & ground pepper
- olive oil

Tools

- rimmed baking sheet
- large pot
- microplane or grater
- medium saucepan
- immersion blender

Allergens

Milk (1), Tree Nuts (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 56g, Carbs 63g, Protein 26g



1. Make kale chips

Preheat oven to 375°F with a rack in the center position. Remove stems from **kale** and tear leaves into large pieces. Spread kale leaves on a rimmed baking sheet. Drizzle with **2 tablespoons oil** and season with **a pinch of salt**. Gently massage kale with your hands until it wilts slightly. Bake on center rack until crispy, stirring halfway through, 16-18 minutes.



4. Cook squash

Add **squash**, **¾ cup water**, and **½ teaspoon salt** to saucepan with aromatics. Bring to a boil. Reduce to a simmer and cook, covered, until squash is tender, 10-12 minutes. Remove from heat; stir in **mascarpone**. Blend with an immersion blender (or in a food processor or blender) until smooth. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Bring a large pot of **salted water** to a boil. Finely chop **onion**. Peel and thinly slice **2 large garlic cloves**. Cut **butternut squash** into ½-inch pieces, if necessary. Coarsely chop **almonds**. Finely grate **Parmesan**, if necessary.



3. Sauté aromatics

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **onion** and **garlic**. Sauté until softened, about 6 minutes.



5. Cook pasta

Meanwhile, add **pasta** to boiling water and cook, stirring occasionally, until al dente, 9-12 minutes. Reserve **¼ cup pasta water**, drain, and return to pot.



6. Finish pasta & serve

To pot with **pasta**, add **squash puree**, **2-3 tablespoons pasta water**, and **¾ of the Parmesan**. Cook over medium heat, tossing, until sauce coats pasta. Season with **salt**, **pepper**, and **some or all of the crushed red pepper flakes** (depending on your heat preference). Garnish **pasta** with **almonds** and **remaining Parmesan**. Serve **kale chips** alongside. Enjoy!