

## Spiced Butternut Squash Pasta

with Pecan-Chili Oil



20-30min



2 Servings

Loaded with fresh pasta, spiced butternut squash, and a velvety mascarpone sauce, this dish is a deconstructed take on butternut squash ravioli. Pecan-chili oil takes it to another level with a nutty crunch and a hint of spice and grated Parmesan finishes it off. The flavor never stops! Cook, relax, and enjoy!

## What we send

- pecans <sup>15</sup>
- cubed butternut squash
- red onion
- harissa spice blend
- lasagna noodles <sup>1,3</sup>
- Parmesan <sup>7</sup>
- crushed red pepper
- mascarpone <sup>7</sup>

## What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

## Tools

- colander
- pot
- microplane or grater
- rimmed baking sheet
- skillet

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1001kcal, Fat 62g, Carbs 89g, Protein 24g



### 1. Roast squash & onions

Preheat oven to 450°F with rack in the center. Bring a large pot of **salted water** to a boil. Cut **squash** into ½-inch pieces. Trim ends from **onion**, then halve, peel and thinly slice. On a rimmed baking sheet, toss squash, onion, **1 tablespoon oil**, **1 ¼ teaspoon harissa spice**, **½ teaspoon salt**, and **a few grinds pepper**. Roast vegetables until tender, 15-20 minutes.



### 4. Cook pasta

Add **fresh pasta squares** to the **boiling water** and cook until al dente, stirring frequently to avoid sticking, about 2 minutes. Reserve **¼ cup pasta water**, then drain well and return pasta to pot.



### 2. Prep ingredients

Stack the **pasta sheets** and cut lengthwise into 3 long strips, then cut each stack of strips crosswise into 4 pieces. Coarsely chop **pecans**. Finely grate **Parmesan**.



### 5. Prep mascarpone mixture

Combine **mascarpone** with the **reserved pasta water** and whisk to combine; season to taste with **salt** and **pepper**.



### 3. Make pecan-chili oil

Heat **3 tablespoons oil** in a small skillet over medium heat. Add **pecans** to **oil** and cook until fragrant, about 2 minutes. Transfer to a heat proof bowl and stir in **a pinch each crushed red pepper and salt**, and **a few grinds of pepper**.



### 6. Finish & serve

Add **vegetables**, **mascarpone mixture**, and **Parmesan** to the **pasta**. Cook over medium heat, tossing gently, until pasta is coated and sauce is slightly reduced (sauce should be slightly loose pasta will continue to soak up the liquid), about 1 minute. Season with **salt** and **pepper**. Serve pasta topped with **toasted pecans** and some of the **oil** drizzled over top. Enjoy!