

K's Kitchen: Pasta with butternut squash

By Kathryn Reed

One reason I sometimes hesitate to cook butternut squash is the time involved. The recipe below made me a believer in fast cooking squash.

However, it did take longer than what the recipe said it would.



It's not one of those "wow!" recipes that you want to make when people are coming over, but is a good quick, tasty meal.

I didn't use pappardelle pasta because I have so much spaghetti in the house. But the photo in *Rachael Ray* magazine (November 2013) where this came from looks great with the wider noodles. It's not going to change the flavor, though.

The photo also shows what looks like pepper on top of the plate. I added some for flavor.

And while the recipe says to add the sage and cheese to each individual serving, I mixed it all in. For one, this will give a more consistent flavor. The other reason is that when it comes to leftovers, it's easier not to be adding things.

Butternut and Sage Pappardelle (Serves 4)

8 ounces fresh or dried pappardelle

1/3 C butter

1 lb. butternut squash-peeled, seeded and shaved into ribbons with a peeler

2/3 C shaved Parmesan

1/3 C thinly sliced fresh sage

Cook pasta; drain, reserving 2/3 cup cooking water. In skillet, stir butter over medium until it browns, 3 minutes. Add squash and cook, stirring, until just tender, 5 minutes. Gently stir in pasta, adding pasta water as needed to moisten; season. Divide among plates and top with cheese and sage.