



## Pasta with Roasted Butternut Squash Purée & So Much More

### INGREDIENTS

#### For Roasted Butternut Squash

1 butternut squash (8 c cubed), roasted  
1/2 t ground cinnamon  
1/2 t nutmeg  
½ t salt  
1/4 c olive oil

#### For Garlic Confit

1 head garlic cloves (approx. 11 large cloves)  
2/3 c olive oil

#### For Spinach & Mushrooms

5-6 c wild mushrooms (Cremini, Shiitake, Oyster, Japanese Brown Beech)  
8 c baby spinach  
Magic 3 (Olive Oil, salt, pepper)

#### For Pesto

8 c basil leaves, loosely packed  
1/2 c pumpkin seeds, roasted (reserve some to garnish)  
1/2 c Parmesan cheese  
1-2 garlic cloves  
1 1/4 c olive oil  
salt, pepper to taste

1 lb pasta (I use Tinkyada brown rice linguine)  
Parmesan cheese shavings (optional)

Before I embark on instructions. A quick note about multitasking. It's the art of preparing items in a order so that food is cooking, marinating, chilling, etc while you are tackling another task. This recipe will definitely call for some serious multitasking.

In this recipe there are two parts that will need up to an hour of cooking time. Those are the roasted butternut squash and the garlic confit. So we will start there.

## INSTRUCTIONS

1. Peel, remove seeds and cube the butternut squash. (You can wash and dry the seeds, then roast them for snacking... or toss them out.)
2. Coat the squash with oil, salt, cinnamon and nutmeg. Roast at 400 degrees for 45 min to hour, until very soft and mash-able.
3. Once you have the squash in the oven, start on the garlic confit. Peel garlic cloves and leave whole. In a small saucepan, add garlic and enough olive oil to cover. Over low heat, poach for one hour.
4. While the oven is still on with the squash roasting away, place the pumpkin seeds on a separate baking sheet, roast for 7-10 minutes, or just until lightly toasted. Set aside to cool.
5. The next ingredient to tackle, and in order of length of cooking time is the mushrooms. Clean and cut them into bite sized pieces. Sauté them in oil, seasoning with salt and pepper. The key to cooking mushrooms is not fussing with them. Once you place them in the pan, don't touch them. Let them get a good sear on them then you can turn them over. Allow them to cook and get crispy.
6. Put the pasta water up to boil. While the water is going and the mushrooms are cooking move onto making the pesto.
7. In a food processor, combine basil, pumpkin seeds, garlic and pulse until a fine chop. Then add in Parmesan cheese and oil. Pulse until well blended and season with salt and pepper to taste. Remove and clean the processor, as you will need it to purée the squash.
8. Once the mushrooms are done, remove and use the same pan to wilt the baby spinach, add a bit of oil to help wilt the leaves.
9. By this time, the garlic should be done. The butternut squash should be roasted and ready to purée. But before that it's time to put the pasta in to cook. Place the squash cubes in the processor and plus until smooth. You may need to add some oil if too thick.
10. Now with all the ingredients roasted, sautéed and mixed you can compose the final dish. Drain the pasta and reserve some of the water. In a bowl combine the pasta and pesto together. Then mix in the mushrooms, spinach and garlic and gently toss together. Spread the roasted purée on the bottom of each plate and then pile the pasta on top. Finish with some chopped roasted pumpkin seeds, shaved Parmesan cheese, a garlic clove or two and drizzle with the garlic oil.