

Greenhouse Grown Squash-tastic Pasta

Harvest of the Month Taste Test-- November

Ingredients:

2 tablespoons olive oil
2 pounds of butternut squash
 Cut into small cubes (about 3 cups)
1 medium yellow onion, chopped
2 garlic cloves, chopped
Salt and pepper
⅓ teaspoon red pepper flakes (optional)
2 cups vegetable broth
12 ounces whole grain pasta

Serves 4-6

Directions:

- Warm the oil in a large pot, with the stove set to medium.
- Add the cubed squash, onion, garlic and red pepper flakes (if using) to the pot. Cook for 8-10 minutes, until the onion is translucent.
- Add the vegetable broth, and bring everything to a boil.
- Cook for 15-20 minutes.
- While squash is cooking, cook the pasta in a big pot according to the package directions.
- Once the squash is done cooking, remove it from the heat, and let it cool for 10 minutes.
- Use a blender or food processor to blend the squash until smooth. Then sprinkle salt and pepper to your preference.
- Pour the squash sauce over the pasta and mix together