



Book n' COOK

Winter Squash Pasta

September 2024

Tools

- Large Pot
- Knife
- Spoons
- Large Skillet
- Colander
- Cutting Board
- Sheet Pan
- Mug or Glass
- Container
- Large Bowl

Ingredients

Squash Pasta

- 1lb hard winter squash (butternut, delicata or acorn)
- 2 tablespoons olive oil
- 1 large onion
- 8 oz dried pasta
- 1 tablespoon chopped sage leaves
- 2 cups greens (kale or spinach)
- 1 ounce parmesan cheese
- 1 ½ ounces goat cheese

Zesty Bread Crumbs

- ½ cup panko bread crumbs
- 2 tablespoons extra virgin olive oil
- 1 clove minced garlic
- Salt and pepper
- 1/2 tablespoon fresh or dried herbs

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Preparation

Squash Pasta Preparation

1. To prepare the squash, preheat the oven to 350.
2. With a sharp knife, carefully cut the squash in half lengthwise. They can be very hard, so be careful. One of the safer ways to do this is by using the point of the knife to cut straight down into the squash, and then pull the handle toward the board to cut down through the squash, almost like half a scissor. Then turn the squash around and repeat on the other side.
3. Using a spoon, scoop out all the seeds and stringy bits and put those in your trash bowl or compost. Place the squash cut-side down on a sheet pan and roast in the oven until tender when pierced with a fork, about 1 hour. Remove it from the oven and let cool.
4. Once cool enough to handle, scoop the squash flesh from the skin into a bowl. Season with salt and pepper. (All this can be done up to 2 days in advance.)
5. Heat 1 ½ tablespoons olive oil in a very large skillet (12 inches is ideal) over medium heat. Add the onions and a generous pinch of salt and cook, stirring occasionally, until deep golden and caramelized, 12 to 15 minutes.
6. Meanwhile, bring a large pot of heavily salted water (it should taste like the ocean) to a boil over high heat. Add the pasta and cook until al dente. Using a mug or glass vessel, carefully scoop out and reserve a cupful of the pasta cooking water. Drain the pasta with a colander, drizzle with olive oil, toss, and set aside. When the onions are caramelized, add the sage and stir over medium heat until its aroma starts to bloom. Add the squash, stirring until combined. Add the greens and a nice splash of reserved pasta cooking water, and stir to release any browned bits from the skillet. Cook, stirring, until the kale is slightly wilted. Add more water, if necessary, to keep the vegetables moist.
7. In a large bowl, mix together the cooked pasta, vegetable sauce, and cheese until well combined. Season with salt and pepper to taste and top with toasted bread crumbs.

Zesty Bread Crumbs

To make the breadcrumbs, heat the oil in a large skillet over medium heat. Once hot, add the garlic and cook, about 1 minute. Add the bread crumbs and cook, stirring regularly, until the crumbs are toasted and golden brown. Season with salt, black pepper and herbs. Transfer to a paper towel-lined plate to cool.