



## Roasted Butternut Squash Pasta

with Red Onions and Fontina



30-40min



2 Servings

This pasta was an instant favorite in our office, proving that a five-ingredient meal can wow just as much as 25 ingredients can. Roasting butternut squash and red onion brings out their sweetness, and creamy fontina cheese provides a nice salty textural contrast. Fun Calamarata noodles get their name from their calamari ring shape. Cook, relax, and enjoy!

## What we send

- fresh sage
- red onion
- 1-inch cubes butternut squash

## What you need

- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- box grater
- colander
- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Energy 795.0kcal, Fat 27.2g, Proteins 30.0g, Carbs 103.5g



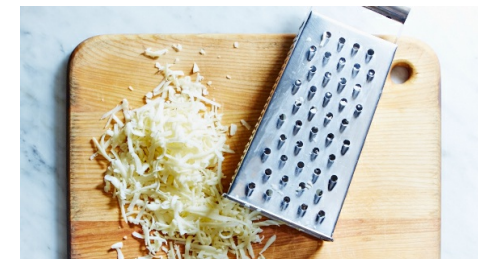
### 1. Prep ingredients

Preheat oven to 450°F and bring a large pot of salted water to a boil. Coarsely chop sage leaves. Trim and peel onion. Cut into 1-inch wedges and separate layers.



### 2. Roast squash and onions

Toss butternut squash, onions, and half of the sage with 2 tablespoons oil on a rimmed baking sheet. Season with freshly ground pepper and 1 teaspoon salt. Roast until tender, 25-30 minutes.



### 3. Grate cheese

Meanwhile, bring a large pot of salted water to a boil. Grate Fontina cheese on large holes of box grater.



### 4. Cook pasta

Add half of the Calamarata pasta to boiling water and cook until al dente, 12-14 minutes. Reserve ½ cup pasta water and drain. Transfer pasta to a large bowl.



### 5. Add cheese

Add ⅔ of the Fontina cheese (reserve the rest for garnish) to pasta and toss to combine, adding enough pasta water to incorporate and melt the cheese.



### 6. Add roasted vegetables

Gently mix in roasted vegetables and remaining sage until combined. Season taste with salt and pepper and divide between plates. Garnish with reserved Fontina, a drizzle of olive oil, and some freshly ground pepper. Enjoy!