



Creamy Butternut Squash Pasta

with Kale Chips and Almonds



30-40min



4 Servings

Move over marinara, there's a new sauce in town! Butternut squash transforms into a silky sauce by using an immersion blender. No immersion blender? No problem! Use a regular blender or food processor to achieve super smoothness. We paired it with crunchy kale chips and toasted almonds to add even more crunch and contrast to the creamy pasta. Cook, relax, and enjoy!

What we send

- garlic
- curly kale
- crushed red pepper flakes
- yellow onion
- cubed butternut squash

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- immersion blender
- large pot
- medium saucepan
- 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

Calories 950.0kcal, Fat 46.0g, Proteins 28.0g, Carbs 111.0g



1. Make kale chips

Preheat oven to 375°F with a rack in the center position. Remove stems from **kale** and tear leaves into large pieces. Spread kale leaves on a rimmed baking sheet. Drizzle with **2 tablespoons oil** and season with **a pinch of salt**. Massage kale with your hands until leaves wilt slightly. Bake on center rack until crispy, stirring halfway through, 16–18 minutes.



4. Cook squash

Add **squash, 1¼ cups water** and **1 teaspoon salt** to saucepan; bring to a boil. Reduce heat to a simmer. Cook, covered, until squash is tender, 10–12 minutes. Remove from heat and stir in **mascarpone**. Blend with an immersion blender (or in a food processor or blender) until smooth. Season to taste with **salt** and **pepper**.



2. Prep ingredients

Bring a large pot of **salted water** to a boil. Halve **onion**, then peel, and chop (about 2 cups). Peel and thinly slice **4 large garlic cloves**. Cut **butternut squash cubes** into ½-inch pieces, if necessary. Coarsely chop **almonds**. Finely grate **Parmesan**.



5. Cook pasta

Meanwhile, add **pasta** to boiling water and cook, stirring occasionally, until almost al dente, 10–12 minutes. Reserve **¼ cup pasta water**, drain, and return to pot.



3. Sauté aromatics

Heat **2 tablespoons oil** in a medium saucepan over medium-high. Add **onion** and **garlic**. Sauté until softened, about 6 minutes.



6. Finish pasta & serve

To pot with **pasta**, add **squash puree**, **¼ cup pasta water**, and **¾ of the Parmesan**. Cook over medium heat, tossing, until sauce coats pasta. Season with **salt, pepper**, and **some or all of the crushed red pepper flakes** (depending on heat preference). Garnish **pasta** with **almonds** and **remaining Parmesan**. Serve **kale chips** alongside. Enjoy!