



Roasted Butternut Squash Pasta

with Fried Shallot Gremolata



20-30min



4 Servings

Red lentil pasta and lima beans serve up a double dose of protein, and butternut squash adds sweetness. Gremolata—a tasty topping typically made with garlic, chopped parsley, and lemon zest—is a workhorse that adds texture, flavor, and good looks to any dish it graces. Except here, we've added crispy fried shallots for a crunch factor. Cook, relax, and enjoy!

What we send

- red lentil penne
- cubed butternut squash
- shallot
- lima beans
- lemon
- fresh parsley

What you need

Tools

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 717.0kcal, Fat 17.9g, Proteins 33.5g, Carbs 109.0g



1. Roast squash

Preheat oven to 450°F. Bring a large saucepan of **salted water** to a boil. Cut **butternut squash cubes** into ½-inch pieces. Toss with **2 tablespoons olive oil, a pinch salt, and a few grinds pepper** on a rimmed baking sheet and roast until golden and tender, about 20 minutes.



4. Prep ingredients

Meanwhile, **zest lemon**, then cut **lemon** into wedges. Pick **parsley leaves** from stems and finely chop leaves. Grate **Parmesan**.



2. Fry shallots

Trim ends from **shallots**, then halve, peel, and thinly slice. Heat **¼-inch neutral oil** in a medium skillet over medium. Add **shallots** to oil. Cook, stirring occasionally with a fork, until just golden, 6-10 minutes. (They will darken and crisp as they cool; do not let darken in oil, or they will taste bitter.) Transfer to a paper towel and season with **salt**.



5. Make gremolata

In a small bowl, combine **fried shallots, lemon zest, and chopped parsley**. Season to taste with **salt and a few grinds pepper**.



3. Cook pasta & beans

Add **pasta** and **lima beans** to boiling water and cook until pasta is al dente, about 7 minutes. Reserve **1¼ cups pasta water**, then drain pasta and transfer back to pot. Remove from heat.



6. Finish pasta

Return **pasta** to medium heat, add **squash, grated Parmesan, butter, and 1 cup reserved pasta water**; toss to coat. Cook, stirring, until sauce is glossy and clings to pasta (add more pasta water if needed), about 1 minute. Season to taste with **salt and pepper**. Serve **pasta** with **gremolata** sprinkled on top and **lemon wedges** alongside to squeeze over. Enjoy!