

SWEET ROASTED BUTTERNUT SQUASH AND GREENS OVER BOW-TIE PASTA

(from The Splendid Table)

5 qt salted water

For the roasted veggies

3 pounds butternut squash, peeled, seeded, and cut into bite-sized chunks

1 medium onion, cut into chunks

2 big handfuls of escarole or spring mix of your choice

1/3 cup basil leaves, torn

16 large sage leaves, torn

2 garlic cloves, chopped

1/3 cup olive oil

1/4 tsp red pepper flakes

1 Tbs brown sugar

salt and freshly ground black pepper



For pasta finish

1 pound bow-tie (*farfalle*) pasta

1/2 cup half and half

6 ounces asiago cheese

Turn the oven to 450F and bring water to boil. Toss all the ingredients for the roasted veggies in a big bowl, place them in a shallow roasting pan (preferably in a single layer), and place in the oven for 25 minutes, or until the squash is tender. Toss the veggies around a couple of times during roasting.

Cook the pasta until al dente, drain in a colander. Once the squash is tender, turn the broiler on for a few minutes if you want to brown it slightly. The greens will be fully wilted, and almost crisp.

Scrape everything into a serving bowl, add the half and half, hot pasta and 1 cup of the cheese. Toss to blend, adjust seasoning, and serve, adding more cheese on top if you want.