

Butternut Squash Pasta Carbonara

Yield: About 5 servings

Ingredients

6 slices (6 oz) bacon, chopped
1 Tbsp finely chopped fresh sage
1 small yellow onion , chopped (1 heaping cup)
1 (1 3/4 lb) butternut squash, peeled, seeded and diced into 1/2-inch cubes (about 4 cups)
Salt and freshly ground black pepper
3 cloves garlic , minced
1 (14.5 oz) can low-sodium chicken broth
1 pinch ground nutmeg
1/4 cup heavy cream (or half and half for a lighter option)
14 oz dry linguine
1/3 cup finely shredded parmesan cheese , plus more for serving



Instructions

Cook bacon in a 12-inch non-stick skillet over medium-high heat (reducing heat slightly if needed) until browned and crisp, add sage and toss to coat in drippings. Remove bacon and sage from skillet while leaving 2 Tbsp rendered bacon fat in skillet, transfer bacon and sage to a plate lined with paper towels, set aside.

Add onions to drippings in skillet and saute over medium-high heat 2 minutes, then add squash, season with salt and pepper and cook, tossing occasionally 7 minutes (onions should be beginning to brown lightly). Add in garlic and cook, tossing occasionally, 2 minutes longer. Pour in chicken broth, sprinkle in nutmeg and bring to a boil then reduce heat and allow to simmer until broth has reduced by half, about 15 minutes.

Meanwhile, cook linguine to al dente in a large pot of salted water according to directions on package (ideally time it so pasta finishes cooking nearly the same time as the sauce is finished in the next step below). Drain and reserve 1 cup pasta water.

Let simmered squash mixture cool for a few minutes then transfer mixture to a blender (reserve skillet) and add cream to blender (with hot liquids your blender should be no more than half full so if you have a smaller blender work in two batches), cover with lid then remove lids center insert. While holding a folded kitchen towel over lid blend mixture until smooth.

In reserved skillet combined drained pasta, pureed squash mixture, and 1/4 cup reserved pasta water. Cook over medium heat, tossing and adding in more pasta water to thin as needed, until sauce coats pasta, about 2 minutes. Toss in 1/3 cup parmesan, season with salt and pepper to taste. Plate and serve pasta topped with parmesan, bacon, sage and more pepper.

Recipe source: adapted slightly from Bon Appetit