



Pesto Pasta With Roasted Delicata Squash

Serves 6-8

Ingredients:

2 delicata squash
1 16 oz. box of pasta
3 cups basil leaves
2 garlic cloves
½ cup olive oil
2 lemons, juiced
½ cup parmesan cheese, grated
¼ cup squash seeds (from squash), roasted
2 cups arugula
1 ½ cups tomato, chopped
Salt and pepper, to taste

Preparation:

1. Preheat oven to 425°F.
2. In the meantime, cut ends off of the delicata squash and do a tunnel cut, so they are both in half, lengthwise.
3. Scoop the pulp of the squash and set aside in a bowl. Place the squash flat-side down and slice so that pieces are ½ inch thick.
4. Brush squash with olive oil, sprinkle salt and pepper, and place on baking sheet in oven to roast for 20 minutes, or until it is golden and soft. When finished roasting, set aside to cool and lower oven to 350°F.
5. Meanwhile, work on your mise en place. Prepare pesto ingredients and chop tomatoes.
6. Bring a large pot of salted water to a boil. Cook pasta according to package directions.
7. Separate squash seeds from pulp, rinse, brush lightly with olive oil, and sprinkle with salt. Roast seeds in oven for 10-15 mins, or to desired crispiness.
8. Make the pesto: combine basil, garlic, roasted squash seeds, and lemon juice in a food processor or blender. Puree while slowly adding oil, then add parmesan cheese and blend to combine.
9. In a large saute pan or pot, combine pasta, roasted squash, tomato, arugula, and pesto. Cook over low heat until warm. Season with salt and pepper, and top with grated Parmesan cheese. Serve warm or at room temperature.