

BROWN BUTTER BUTTERNUT SQUASH PASTA

Preparation: 15 min | Cooking: 45 mins. | Servings: 4

INGREDIENTS

2 cloves garlic, minced
1 large butternut squash, peeled and halved, with seeds removed
1 lb. bucatini
1 lb. sausage, casings removed
1/2 medium red onion
1/2 cup (1 stick) butter
1/4 cup shaved parmesan
3 tbsp. extra-virgin olive oil
1 tbsp. freshly chopped sage
2 tsp. freshly chopped thyme
Kosher salt
Freshly ground black pepper



INSTRUCTIONS

Preheat oven to 425°. Cut squash into 1/2-inch cubes. In a large bowl toss squash, red onion, and 2 tablespoons oil together. Divide between two large baking sheets and season with salt and pepper. Roast until fork tender and golden, 30 minutes, tossing halfway through. In a large pot of boiling salted water, cook pasta according to package directions. Reserve 1/2 cup of pasta water, then drain. In a large skillet over medium heat, heat remaining 1 tablespoon oil. Add sausage and cook, breaking meat up finely with a wooden spoon, until golden and crisp, about 10 minutes. Remove from skillet and place on a plate to keep warm. Return skillet to heat and add butter. Cook butter until foamy, then reduce heat to medium-low and continue to stir until butter starts to smell nutty and turns a deep golden, about 4 minutes. Add garlic, sage, and thyme and cook until fragrant, 1 minute, then remove pan from heat. Add bucatini, sausage, squash, and 1/4 cup reserved pasta water to skillet and toss to combine. Add more pasta water to help sauce come together as necessary. Top with shaved parmesan before serving.