

# CREAMY BUTTERNUT SQUASH PASTA

Preparation: 10 minutes | Cooking: 40 minutes | Servings: 4

## INGREDIENTS

12 ounces rotini pasta  
10 fresh sage leaves  
3 garlic cloves, unpeeled  
2 shallots, coarsely chopped  
1/2 small butternut squash, halved vertically and seeded  
3/4 cup water  
1/2 cup raw cashews  
1 tablespoon nutritional yeast  
1 tablespoon balsamic vinegar  
1 tablespoon fresh thyme  
Sea salt  
Freshly ground black pepper  
Extra virgin olive oil  
Sautéed broccoli for serving, optional



## INSTRUCTIONS

Preheat the oven to 425 degrees, and line a baking sheet with parchment paper. Drizzle the squash with olive oil, sprinkle with salt and pepper, and place cut-side down on the baking sheet. Wrap the shallot and garlic cloves in foil, drizzle with olive oil and a pinch of salt and place on the baking sheet. Roast for 30 minutes or until the squash is soft. Scoop 1 cup of the squash flesh, and transfer to a blender with the shallot, peeled garlic, water, cashews, 2 tablespoons olive oil, nutritional yeast, vinegar, sage, thyme, 3/4 teaspoon salt, and several grinds of black pepper. Blend until creamy. Cook the pasta according to package directions in a pot of salted boiling water. Reserve 1 cup of the hot pasta water. Drain the pasta, and return to the pot. Stir in the sauce, adding 1/2 to 1 cup of the reserved pasta water to loosen the sauce and coat the pasta. Season with 1/4 to 1/2 teaspoon salt. Top with freshly ground black pepper, a few thyme leaves and sautéed broccoli, if desired.