

PENNE WITH BUTTERNUT SQUASH, GOAT CHEESE AND PROSCIUTTO

This recipe was introduced to me by my Stepmom who is a fabulous cook about a year ago when we were having dinner a family dinner. Since that dinner my sister and I have both made our own adaptations to it and made it our own. I'm excited to share my version with you. This is one of our favorite dinners in the chilly months.

Ingredients.

1 large butternut squash, peeled, cored, cut into chunks
1 large red onion, peeled, cut into chunks
10-12 garlic cloves, paper on
1/4 cup extra virgin olive oil
1 lb Penne or Trenne pasta
1 cup reserved pasta water
5 oz. goat cheese
10 slices prosciutto or speck, torn
handful basil, cut into thin strips
honey
kosher salt
freshly ground black pepper

Directions.

Preheat the oven to 375 degrees. Toss the squash, onion and garlic in a large bowl with the olive oil, 1 1/2 tsps kosher salt and 1 tsp pepper. Transfer to a large cookie sheet and roast, tossing every 20 minutes, for 1 hour or until caramelized. Allow to cool.

Bring a large pot of water to a boil, salt generously. Cook the pasta until al dente, reserve 1 cup pasta water, drain, transfer to a large bowl. To the pasta, add the goat cheese and a splash of the pasta water. Stir until the pasta is coated with the cheese, adding pasta water as needed to thin.

Peel the skins off the garlic cloves. Transfer the peeled garlic, squash, and onion to the bowl with the pasta and toss gently to mix. Top with prosciutto and basil. Drizzle with honey. Enjoy.

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