

# Recipes and Tips



## Creamy Butternut Squash Pasta

Servings:4

200 gr ziti or other pasta  
1/2 tablespoon olive oil  
148 gr cubed butternut squash  
1/2 tablespoon minced fresh garlic  
1 teaspoon rubbed dried sage  
1/2 teaspoon dried thyme  
6 oz double cream  
115 gr fresh spinach leaves  
22.5 gr grated Parmesan cheese, or more to taste  
salt and ground black pepper to taste  
1 1/2 tablespoons chopped walnuts

Bring a large pot of lightly salted water to a boil. Add pasta and cook, stirring occasionally, until tender yet firm to the bite, 10 to 11 minutes. Drain and set aside.

Meanwhile, heat olive oil in a large skillet over medium heat. Add squash and sauté until fork-tender, 10 to 15 minutes. Add garlic, sage, and thyme; cook until fragrant, about 1 minute.

Fold in cream and spinach; bring to a simmer. Add 1/4 cup Parmesan cheese and season with salt and pepper. Add ziti and toss until evenly coated. Cook until sauce has thickened, 1 to 3 minutes. Remove from heat.

Top with walnuts and more Parmesan.